

COMPLIMENTARY

HUDSON VALLEY

WINETM

CELEBRATING
5 YEARS!
SUMMER
2013

A resource guide to the valley's craft beverage industry

INSIDE:

**Distilling in the
Hudson Valley**
Building on a Revolution

NEW!

Meadery

**Upper HV
Wineries**

WELCOME

HOW FAR WE'VE COME in five years! When we launched *Hudson Valley Wine Magazine* in 2008, we hoped to shine a spotlight on the winemakers and the wines crafted in the region we cherish and call home. It began as an idea, sparked by a love of wine and a visit to California wine country. Finding very little information about our own region's wines or winemaking history, we set out to discover, and share, the world of wine within an hour's distance of our home.

In this, our fifth anniversary issue, we reflect on those early years. There were wineries with established history, as well as many wineries and distilleries still in their infancy. The first decade of the 21st century seemed a good time for many to seek peace, quiet, and a new beginning in the Hudson Valley's beckoning hills.

Today there are more wineries than ever, in nearly every county of the Hudson Valley. Sure, some have come and gone, but those remaining are producing wines with passion – wines which exhibit our unique *terroir* and microclimate. And the public is finally catching on!

Back in 2008, you could count the number of distillers on one hand. Today that number is also on the rise, with each carving its own niche in the spirits world (see *Distilling on page 2*). Add to that the rising number of craft brewers. Hudson Valley artisanal spirits have come a long way!

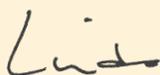
As we celebrate the region's growth and expansion, we profile more wine and spirits producers than ever before, including some exciting new additions: the Hudson Valley's first true meadery (page 46), and our very own nano-brewery (page 63). For the first time, there's even a section on the wineries of the Upper Hudson Valley. Despite the cold-weather climate which would deter other winemakers, this region is burgeoning. We're excited to present members of New York's newest wine trail in this issue (page 57).

There's a new term to describe the industry we set out to promote: the "Craft Beverage Industry." Buzz-worthy moniker aside, the industry is flourishing in the Hudson Valley. We applaud all those who have worked to put our region on the map.

We would be remiss if we didn't recognize our loyal advertisers who have partnered in our mission to promote the Hudson Valley's craft beverage industry. Thank you. We also thank the writers, photographers, contributors, and our growing team who make each issue possible.

And finally, we thank our inquisitive readers who consume each issue to discover their "new favorite" local wine or winery. Thanks to those who visit us at events, and to those who keep in touch via email, Facebook and Twitter. We're very proud to be celebrating our fifth anniversary with you.

Cheers!



Linda Pierro
Managing Editor



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Remember to drink responsibly.



Printed by Vanguard Printing,
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PHOTOS: Courtesy Tuthilltown Spirits Distillery/Michael Bloom (top);
Glorie Farm Winery (bottom)

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MAGAZINE

INSIDE

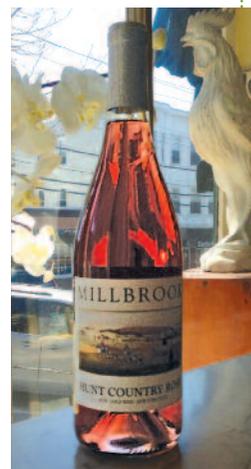


2

Distilling in the Hudson Valley
Building on a Revolution
by Kathleen Willcox

8

Grapes of the Hudson Valley: Ready for Rosé?
by J. Stephen Casscles



10

Talking Terroir **NEW!**
by Traci L. Suppa

11

Wine-ing a Whey
by Wendy Crispell, CSW, WSET



13 Wineries

46 Meadery **NEW!**

48 Distilleries

57 Upper Hudson Valley Wineries **NEW!**

63 Breweries

65 **The Convivial Table** *by Josyane Colwell*

66 **Seedlings...**

68 **Wine-Friendly Farm Markets**

70 **Wine Country Travel** *by Debbie Gioquindo, CTC, CSW, WLS*

72 **Ty's Take-Away** *by Michael "Ty the Wine Guy" Taiani*

Talking Terroir

Traci L. Suppa

WHEN IT COMES TO WINE, we're told to "drink what you like." That sound advice has served me well. Still, I'm curious to know what the experts are really drinking, and which wines are on their radar for 2013.

I'm also intrigued as to why the Hudson Valley has lured so many of them here. Are they as entranced by the landscape as I am, or was the big draw the dedicated culinary community? I want to know what they love about living here, what they serve their guests, and which wines I should try this year. Don't you?

Feeding our communal curiosity was the impetus for this new column, *Talking Terroir*. In this and future issues, I'll reach out to Hudson Valley tastemakers, trendsetters, culinary champions and wine pros to find out what they're drinking now, and get their take on the region's wine scene.

KEVIN ZRALY

He wrote the book on wine; no exaggeration. With more than four million copies sold, Kevin Zraly's *Windows on the World Complete Wine Course* is the best-selling book on the topic. The founder and instructor of the Windows on the World Wine School in New York City, a recipient of the 2011 James Beard Lifetime Achievement Award and several other notable recognitions, Zraly is also a Hudson Valley native. He has lived in New Paltz, "one of the greatest villages in the U.S.," for more than 30 years.



PHOTO: Jennifer May

Q: I assume we would find quite a collection of wine in your home...

A: I have too much wine, but about 40 percent of my collection is used in my wine classes. My home, which was built in the 1930's, came with a wine cellar – a good omen! I also have an additional stone cellar where we can store wines in a temperature range of 55 to 63 degrees.

Q: What foods and wines are on the menu at home?

A: I'm a red wine drinker, and I always look for locally-produced, seasonal foods, and organic meats. At home, I cook simply. I have four kids, and two are still home.

Q: What do you tell people about the state of winemaking in the Hudson Valley?

A: This is the Golden Age of wine, and world-class wine is being made in the Hudson Valley. Modern technology – stainless steel fermenters, for example – has helped tremendously. But we also have a better understanding

continued on page 12

continued from page 9



Delaware grapes on the vine

a much harsher wine). They have a significant presence and are very fruit-forward and perfumey in the nose and taste, with notes of strawberries, guava, pineapples, cherry bubblegum and tutti frutti, but there is an underlying presence of spice. Even if finished sweet, these wines have a firm acid structure with a long, clean enjoyable finish. Examples of this style include Warwick Valley Winery's *Black Dirt Blush*, Palaia Vineyards' *Joyful Pink*, and Hudson-Chatham Winery's *Ghent Blush*.

Those rosés made with French-American hybrid grapes, such as Baco Noir, Burdin Noir, Cascade and Chancellor, taste more like traditional, European-style rosés. They tend to be more subtle in flavor when compared to the *labrusca*-based "Pink Cats", but are generally more flavorful than their French counterparts, which can be very light in taste and acid balance. Rosés made in the Hudson Valley have a more integrated nose of rose petals and violets, with fruits of light strawberry, raspberry, cranberry, watermelon and cherry flavors that carry through to the finish. In addition, these wines have more acid to back up the wine's fruit, hence they tend to be finished semi-dry to balance their high acids.

A third, more controversial way to make a rosé is by blending – adding a small percentage of red wine (no more than five to ten percent) to a white wine. The process is outlawed in Europe and in France (except the Champagne region), but allowed in the U.S. When this method is used, the rosés tend to be more like a pink white wine, in that they usually don't have the soft integrated tannins found in those fermented on red skins for a short period of time. However, they can still be versatile wines that go well with many types of food. Further, they can be made dry, semi-dry or semi-sweet. The flavor profile of these wines is similar to the *labrusca* and French-American varietal-based wines.

While rosé wines in the U.S. have often been overlooked these past few decades – the White Zinandel craze which flooded the market didn't help – consumers are finally beginning to realize that these wines are not the sweet wines of old, but sophisticated wines made from popular varietals. Rosé wine sales are seemingly on the rise, and the Hudson Valley is producing its fair share. Check with your local wine shop, or better yet, visit a Hudson Valley winery. There's never been a better time to discover the allure of these rose-colored classics. ●

continued from page 10

of vineyards. People who are making wine here are passionate about it.

Q: Speaking of understanding vineyards, don't you have one of your own?

A: Six years ago, I started a small vineyard on Ray Bradley's organic farm in New Paltz, for my own consumption. I grow four grapes: Chardonnay, Riesling, Pinot Noir, and Cabernet Franc. It takes three years to produce quality grapes. The 2010 vintage was great, but the weather in 2011 and 2012 worked against me.

JAMES MOLESWORTH

As a senior editor at *Wine Spectator* magazine, James Molesworth has the enviable responsibility as a taster and critic, covering Bordeaux, the Finger Lakes, Loire Valley, Rhône Valley, and South Africa. Born and raised in New York City, he worked in retail wine sales and as a sommelier before joining *Wine Spectator* in 1997. In 2001, Molesworth and his wife Nancy purchased a weekend home in the Hudson Valley, which they enjoy with their two daughters and a pair of cats.



PHOTO: Nancy Molesworth

Q: How does your family spend time at home in the Hudson Valley?

A: From the peace and quiet to hiking trails, farmer's markets and a few golf courses, it's a perfect getaway for us. It's the anti-Hamptons, and we like that.

Q: What vintages would we find in your personal collection?

A: I try to put my money where my mouth is – so I've got Finger Lakes and South African wines in my cellar alongside Bordeaux, Rhône and Loire. But I don't limit myself. Germany, Italy, Port, Burgundy, Languedoc, California and more. I'm an equal opportunity wine drinker.

Q: Which wines are your current favorites?

A: Good wine is my favorite. My mood will dictate what I choose to drink – a light crisp Riesling or a big, bold Chardonnay will both get their turn at some point. But in the end, the Rhône is where my heart is.

Q: So, your heart is in the Rhône, and your home is in the Hudson Valley. Any similarities between the two regions as wine producers?

A: The Hudson Valley is more fertile, with rolling hills that are a marked contrast to the steep slopes of the northern Rhône. But because it's an agricultural area, with easy access to great produce, apple orchards, dairy farms and such, it does sometimes strike a similar chord as other wine-producing regions. ●

continued from page 6

made from Riesling grapes grown at Brotherhood Winery), and rye whiskies are just a few examples of this commitment.

In fact, Sachs' responsible locavorism can be traced down the food chain and directly onto some of the most beautifully crafted plates of food in the country. "Our residual mash feeds the red stag deer at the Halloran Family Farm," Sachs proudly exclaims. "They raise deer for venison that ends up at Blue Hill at Stone Barns restaurant." A fine pairing for any of the Catskill Distilling Company's offerings.

The Future of Local Distilling

The array of offerings from the Hudson Valley's distillers is an embarrassment of riches that support and boost area farmers, orchards and livestock. It seems greedy to want more.

And yet, leave it to Erenzo to find one more stray hobbyhorse to ride to Albany, in a bid to complete the circle and make Hudson Valley spirits 100% local.

"No one is malting barley on a large scale in New York State yet," Erenzo declares. "You need 100% malted barley to make whiskey, so our producers are forced to get their malt from Canada, Ireland and Scotland. But I want to buy mine from New York farmers."

The problem, Erenzo said, is that a malting facility that would produce enough to satisfy the local market would have to be huge, and private investors are reluctant to sink capital into such a large-scale investment in the current market.

"Without a demonstrated market, it's next to impossible to get capital," Erenzo notes. Barring yet another stroke of fairy godmother luck, Erenzo is focused on garnering funding from New York State. "I'd like to see the State finance one in the Hudson Valley and one in the Finger Lakes region. New York farmers from all over the state could then bring their barley to one depot. As it is now, there isn't a central marketplace – I get some grains from one farmer, some from another, and I know I'm not the only distiller in that situation."

In the meantime, for a completely Hudson Valley experience, there is one solitary distillery that has managed to go 100% local: Hillrock. "We are the only place in the U.S. that malts our own grain for whiskey," Eddy reiterates. "Most malt is produced by a few large conglomerates, which creates a homogenous grain. We floor malt our organic, estate-grown barley in small batches, and you can taste it on our whiskey. Eventually, we also want to start malting our own rye."

With such visionaries, the future of distilling in the Hudson Valley undoubtedly holds even more surprises for spirit-makers and consumers alike. But none of this would be possible without Erenzo's heroic efforts and the eventual success of the 2007 Farm Distillery License Act.

The implications of the law are sweeping; not only did it touch the lives of the distilleries that were created as a direct result of the legislation, but it led to more business for Hudson Valley farmers, restaurants and other commercial establishments close to the distilleries (both for their grains and fruits, and for the foot traffic) and dozens of local workers who have been able to cash in on the newly created jobs have also benefitted.

There are now 28 distilleries in New York – 28 more than there were in 2007! While some may fret about a market glut, Jeremy Kidde of Black Dirt notes he would welcome even more distillers.

continued on page 69