

COMPLIMENTARY

HUDSON VALLEY

# WINE<sup>TM</sup>

CELEBRATING  
5 YEARS!  
SUMMER/FALL  
2013

A resource guide to the valley's craft beverage industry

INSIDE:

**Women of  
Hudson Valley  
Wine**

PLUS:

**Fruit Wines**

# WELCOME

HOW DO YOU KNOW when you're getting a good deal? Every day I'm deluged by "great offers." "DEALS OF THE DAY" shout their way into my inbox in capital letters. It's gone far beyond Groupon. These sites are more focused than ever, providing offers in niche categories such as food and beverage, travel and adventure, or designer brands.

They may have slick monikers like "Deal Chicken," "Living Social," or "Woot," but the concept is the same – you need to act quickly before the item is sold out or the deal expires. Additionally, daily deal "aggregators" – the virtual shopping malls of deep discounts – send you all the deals from your favorite sites in just one email.

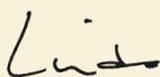
In some ways, the Hudson Valley is like a giant daily deal aggregator – with all sorts of "offerings" going on at one time, all in one region. Every day, you can find art, culture, a great music scene, magnificent landscapes, and festivals. The Hudson Valley also offers stellar wines and spirits, great eateries, and local bars. And of course, a wide assortment of artisanal products and beverages made locally, including fabulous cheeses, condiments, ciders, chocolates, and farm-fed meat. You don't need to act quickly, though, to enjoy the great deals offered in the Hudson Valley's craft beverage industry!

In this issue of *Hudson Valley Wine Magazine*, our feature (page 2) focuses on women wine producers whose dedication and passion goes well beyond the label. In *Wines of the Hudson Valley* (page 6), we look at the challenges a winemaker faces to turn the abundance of locally-grown fruit into luscious fruit wines. And, in this issue's *Wine-ing a Whey* (page 9), two local craft industries – beer and cheese – collide with lip-smacking results. You'll read about a new addition to the region – a new winery with a clear vision (page 32) – and about a multitude of newly-released products from around wine country. Where else but the Hudson Valley can you find so much happening in one place?

The Hudson Valley is constantly evolving and growing with passionate producers. We hope you'll continue to discover them. Those Groupon-type deals from our wineries, attractions, and events make it even easier, so keep an eye out!

The craft beverage industry is also gaining a good deal of support these days with Governor Cuomo's new initiatives to wake up the nation's palate, as he invites people to "Taste NY." We're grateful that more of the region's politicians are now realizing the potential we have to make a mark on the world stage.

Cheers!



Linda Pierro  
Managing Editor



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# HUDSON VALLEY WINE™

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Remember to drink responsibly.



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PHOTOS: Courtesy Glorie Farm Winery (bottom)

## HUDSON VALLEY

# WINE™

MAGAZINE

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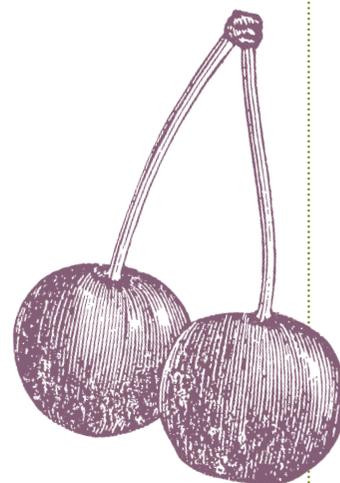
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# Talking Terroir

Traci L. Suppa

**I'VE DISCOVERED I HAVE** something in common with the more established wine aficionados of the Hudson Valley. We all share an underlying impulse to spread the word out about a wine region that has yet to take its rightful place on the world stage. We're more than happy to share our perspectives and recommendations with whomever will listen!

Our common enthusiasm is fueled by living in a region blessed with a wondrous landscape and its plentiful bounty. For this issue, I learned a lot from Ric Orlando and Billy Rattner. One is a native; one is not. But both have long, esteemed restaurant careers here in the Valley, and both have a personal interest in supporting the region's growth as a wine destination. Like me, they're ad hoc ambassadors.

## RIC ORLANDO

Ric Orlando has a colorful past – he was once a punk-art-powerpop-funk musician, and he's won the Food Network's "Chopped" competition. An accomplished chef, author, and restaurateur, he oversees the New World Home Cooking Cafe in Woodstock and the New World Bistro Bar in Albany. As a "clean food" proponent, he favors foods and wines produced with as little environmental impact as possible.

Orlando lives in West Hurley with his wife Liz, where he tends a low-maintenance garden of herbs and greens. Sunday means Italian family dinners with their three grown children. It's the only day he cooks at home.

**Q: Tell us about "clean food." What does it mean to you, and when did you adopt this philosophy?**

**A:** Clean food is an umbrella of many ideas. It means local food, organic food, handmade, fair trade, and any food which carries a good message. It's been an evolution for me, which started in the '80s when I cooked at Harvest in Boston's Harvard Square. It had a daily menu featuring local fish, seasonal produce and cool global ingredients.

Clean food criteria depend on the situation. Swiss chard grown two feet from my restaurant is even cleaner than from a farm down the street. It's difficult to source locally in the winter, so I just look to sources with a conscience.

**Q: How extensively do you serve Hudson Valley wines and spirits in your restaurants?**

**A:** It's challenging, but we're very aggressive in looking for local wines. We have seven on our list now, from the Hudson Valley and the Finger Lakes. In the New World Bistro Bar, seven of our eight craft brew taps are New York products, and we carry ten artisanal spirits from the state. Our younger clientele is open to new labels, and we've been successful in selling Rieslings to them, for example.

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gooseberries, and quince – have an abundance of pectin, while fruits such as grapes, cherries, and strawberries do not. Pectins, also known as polysaccharides, are a naturally occurring, soluble dietary fiber. In essence, pectins are used as food thickeners and are found in fruit jams, preserves and gelatin but are a great concern to the wine-maker who is making, hopefully, a clear and stable wine. While the presence of pectins is generally not a concern when making apple or pear ciders, it can cause wines to become cloudy and have a thick viscous body, not acceptable for a commercial grade table wine.

Yet another consideration in making quality fruit wines is that they tend to lack tannins, which is the acid that gives body and substance to a grape wine. Instead fruit wines have much higher levels of malic and tartaric acids in their composition. These are sharp tasting acids that can contribute to the pleasantly sour or tart taste associated with fruit wines. As many of the berry fruits are high in acid, amelioration (adding water), or limiting the quantity of berries or fruit to the volume of water used, is one common solution for a balanced wine.

Sometimes the color of a fruit wine is not stable and can brown after a year or so. This is especially true with apple, pear, strawberry, and raspberry wines. Hence, the wine-maker will often add some naturally occurring hues, or a concentrated juice to help stabilize or enhance the color.

As is the case with grape wines, fruit wines can be blended to include more than one variety of a specific fruit. In addition, different fruits can be blended into one wine to add beneficial elements of color, nose, bouquet, balance, or acid structure. For instance, some raspberry wines have added red currant juice because this adds substance, structure, and color stability to the wine. Further, some apple wines and ciders will have small amounts of red or white fruit juice added to them to give these wines more complexity and interest. Hence, the base wine may be a neutral apple or grape wine, with other fruits added to give the wine more appeal.

As a general rule, most fruit wines are not aged at all and should be consumed within one to two years. Some apple and pear wines, however, are aged in oak barrels to impart tannins and add more complexity, but for the most part, fruit wines are made in a simple style in glass or stainless steel containers so as to retain, and enhance, their inherent fruity qualities and bright aromas.

Fruit wines can be made in a bone-dry, dry, semi-dry or semi-sweet style. As noted earlier, due to their high concentrations of malic and tartaric acids, many fruit wines are finished off slightly sweet to offset these front-forward acids. Winemakers can also add fruit wines to their more neutral house white or sparkling wines to spice up these ordinary wines.

## Inside the Bottle – Fruit by Fruit Apples

There are hundreds of apple varieties grown in the United States, some of them originating in the Hudson Valley or western New England, among them Northfield Beauty, Esopus Spitzenberg, Roxbury Russet, Baldwin, Newtown Pippin, and Winesap. They are more suitable than other varieties to make apple wine or hard apple cider, due to their high acid content and sugar levels.

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But older folks are reluctant. They're set in a certain palette, especially for reds.

**Q: On your blog, you've said that New York wineries should "stop messing around with what could grow and focus on what should grow." What does that mean for Hudson Valley winemakers?**

**A:** I know the regional wineries, and I'm encouraging them to create two distinct brands. Blends do sell, so sell them under one label. Put the pure *vinifera* with identifiable flavors under a separate label. Stick with the region's strongest flavors – Pinot Noir, Riesling, Cab Franc and Chardonnay – rather than trying to market Seyval Blanc or Baco Noir.

## BILLY RATTNER

Billy Rattner can make you laugh. After all, he did perform with the Second City troupe in Chicago after college. But ultimately, he found his calling behind the bar at Chef Peter X. Kelly's Freelance Café. More than 20 years later, he's now a sommelier and the wine director of Xaviars Restaurant Group. Under his watch, the group has won several awards for its wine list, including *Wine Spectator's* "Best of Award of Excellence."



PHOTO: Michael Polito

Rattner grew up in Rockland County, and now lives in Tappan, where he enjoys making homemade pizza with his daughter.

**Q: You're a Hudson Valley native. How do you describe the region's winemaking culture and capabilities when you're out in the world?**

**A:** The first words out of my mouth usually are: 'Just you wait...' and I mean that in two different senses. One is that if you have not tasted wine from the Hudson Valley, you will be so pleasantly surprised at the diversity and quality. The other being that the Hudson Valley is still in its infancy as a wine region. The attention currently being lavished upon the Finger Lakes may be a peek into the Hudson Valley's future as more vineyards are planted, as we discover more about the best varietals suited for specific sites, and as winemakers continue to push the envelope for quality and a sense of place for the wines grown in the Valley.

**Q: What do you look for when selecting a wine for the restaurants? Are your customers requesting more local wines?**

**A:** Our guests are becoming more and more aware of the wine region that surrounds them as each vintage goes by. We have a terrific staff that embraces the Hudson Valley wine and food culture and will go out of their way to recommend regional wines to our guests.

We take a balanced approach to offering wines from the classic regions, as well as from undiscovered regions, or grapes, or styles. Above all, the wines must become a

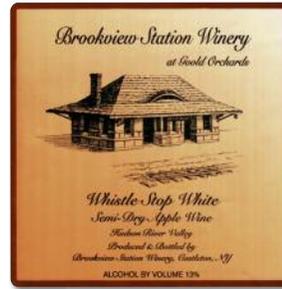
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To increase apple wine quality, two or more apple varieties are often blended together into one wine. Winemakers can also make these apple varieties into wine separately, and then

"back blend" them (i.e., blend two different wines) later to create a more balanced and unified apple wine.

**Try:** Applewood Winery's *Apple Blossom Blush*, a unique blend of apples and grapes; Baldwin Vineyards *Apple Wine* made from three varieties; and Brookview Station Winery's *Whistle Stop White*, a semi-dry apple wine.

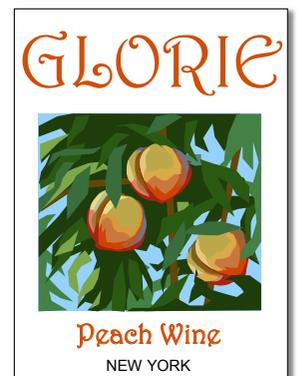


## Pears

The varieties used to make pear wines include many that were developed in Europe, New England, and the Hudson Valley, including Bosc (Belgium), D'Anjou (France), Bartlett (England), Seckel (Pennsylvania), Highland (New York) and Lawson (Ulster Co.). Each distinctive pear variety can add its own unique set of flavors to a pear wine. **Try:** Brookview Station's semi-dry pear wine, *Oh What A Pear*.

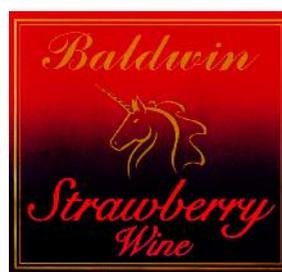
## Peaches and Plums

Peaches, which in the past had been a secondary fruit crop in the Hudson Valley, have been increasing in popularity. Varieties grown in the Hudson Valley include, Brighton, Champion White Peach, Elberta, Hale Haven, J.H. Hale, and Red Haven. **Try:** Glorie Farm Winery's *Peach Wine*, a semi-sweet wine made from 100% fresh local peaches.



## Raspberries

The Hudson Valley was also a national center for raspberry production at the turn of the 20th century, though most of the production was devoted to the fresh fruit market. Varieties of raspberries, many of which were developed in the Hudson Valley, included Cuthbert, Hudson River Antwerp, Newburgh, Empire, Coutant, Highland Hardy, Marlboro, Perfection, and Pride of the Hudson Valley. Some of these have made it into Hudson Valley wines. **Try:** Baldwin's *Raspberry Wine*, made from black raspberries.



## Blackberries and Strawberries

In addition to raspberries, the Hudson Valley grows many blackberry varieties, mostly grown for the fresh fruit market. But increasingly these berries are also finding their way into dessert wines and spirits. Similar to blackberries, strawberries are commonly grown in the Hudson Valley and used in the production of wine. **Try:** Applewood's sweet/tart *Blackberry Wine*; Baldwin's renowned *Strawberry Wine*, made from 100% fresh strawberries; Brookview Station's sweet *Strawberry Sunrise*; and Adirondack Winery's *Strawling*, a strawberry Riesling.



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part of a list that will offer the most diverse and intriguing pairings for the Chef's menus.

**Q: Speaking of pairings, which ones from the Xaviars restaurant menus do you especially enjoy?**

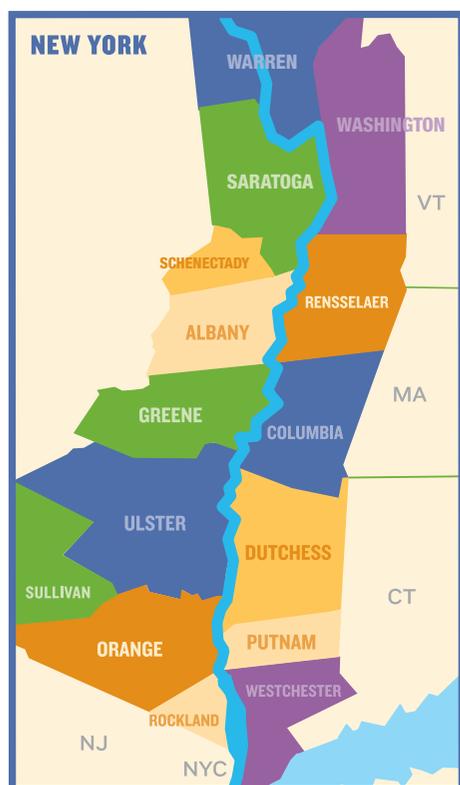
**A:** The local quail saltimbocca with Millbrook Vineyard's *Pinot Noir*; Murray's Hudson Valley Chicken with Clinton Vineyards' *Seyval Blanc*; and Millbrook venison alongside *Sky Island Red* from Whitecliff Vineyards.

**Q: Which wines are on your list of local favorites to watch? And have any locally-produced spirits caught your attention?**

**A:** Look out for *87 North* from Robibero Family Vineyards; *Black Bear* Cabernet Franc from Bashakill Vineyards; and *Old Vine Baco Noir* from Hudson-Chatham Winery.

As for spirits, at Warwick Valley Winery & Distillery they are producing a pear eau-de-vie that I have blind-tasted next to some of the best of France, and it has shown beautifully in that company. I was also blown away by the *Solera-Aged Bourbon* from Hillrock Estate Distillery. ●

## THE HUDSON VALLEY



**KEY TO SYMBOLS:**

Shawangunk Wine Trail	Dutchess Wine Trail	Hudson Berkshire Beverage Trail	Upper Hudson Valley Wine Trail

# WINERIES & DISTILLERIES OF THE HUDSON VALLEY

The Hudson Valley's beverage industry is as hard to keep up with as the ever-changing colors of leaves this season. While the wineries will proudly be displaying the awards they've garnered over the summer, they will also be releasing new wines that have been aging in their bottles until now. Winemakers are busiest this time of year, and it's exciting to watch as grapes are brought in from the vineyard, or take part in the "crush," or one of the many events and activities happening at the wineries. Grape stomping, harvest parties, Halloween bashes, pig roasts, apple fests, vineyard tours, and even pumpkin chucking (!) are some of the events taking place every weekend.

Craft brewers and cider makers are also caught up in the harvest hub-bub introducing new beverages with pumpkin, apple, and other fall flavors. Tasters always win as local distillers fashion deliriously delicious cocktail recipes with the latest offerings in their tasting rooms. Savor each warming sip – soon a chill will grow in the air and the trees will become bare once again.

Whether it's the sights, the tastes of this season or a love of local beverages that bring you to the Hudson Valley, no beverage seeker should navigate without this copy of *Hudson Valley Wine Magazine* – a necessary resource to more than 25 of the region's craft beverage makers, from just north of New York City to the Adirondacks. With introductions to the latest releases of wines, ciders, beer, and spirits to try, profiles of the beverage makers and photos of each location, these pages are also a guide to events and happenings. The map on the last page will help you plan your trip.

While fall is a beautiful time to visit the Hudson Valley, the spirit of the season doesn't end with the first snowfall. Many of the wineries, distilleries and breweries are open year round, and ready to welcome you for the holidays!

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