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THE WINE SYMPOSIUM OF THE FINGER LAKES

Aimed at wine enthusiasts, the annual Wine Symposium of the Finger Lakes is an exquisite wine and food experience held in the heart of the Finger Lakes, in Geneva, New York.

A celebration of the excellence of the region's grape growers and winemakers, the Wine Symposium of the Finger Lakes includes the Finger Lakes AVA Riesling Challenge. The Grand Tasting showcases the wines of the gold medalists, and trophies are awarded to the competition winners.

During the Symposium registrants are immersed in two days of wine tasting and learning, alongside international experts, about the Finger Lakes American Viticultural Area (AVA) in the context of the world's key wine producing regions.

Experience a provocative keynote panel at one of New York State's most historic buildings, the Smith Opera House. The topic: "So what's so great about the Finger Lakes?" moderated by Evan Dawson of WXXI's Connections and author of Summer in a Glass. Followed by structured tasting seminars by acclaimed industry experts on cool-climate white, red, rosé and sparkling wines.

Taste, enjoy, and continue learning as the Wine Symposium of the Finger Lakes carries on the tradition of experiencing wine, food, and good company. Following the morning seminars, downtown Geneva restaurant venues will host specially designed winemakers luncheons featuring regional chefs, local cuisine, and Finger Lakes wines. The Symposium closes with the Red, White and Blues street feté in the evening.

The Wine Symposium is presented annually, offering an entertaining and educational forum with international wine and food experts. The Wine Symposium of the Finger Lakes and the Finger Lakes AVA Riesling Challenge are the collaborative effort of Geneva Growth and area wineries and winemakers, with support from the New York Wine and Culinary Center and the City of Geneva.



FINGER LAKES WINE REGION

New York is the third-largest wine producing state in the United States and the Finger Lakes is the largest wine-producing region in the state. The Finger Lakes is North America's preeminent "cool-climate" wine growing region, widely acclaimed for fine aromatic whites such as Riesling and Gewürztraminer as well as for Chardonnay, Pinot Noir and Cabernet Franc. It has seen almost ninety percent growth in tourism in the past decade. Eighty-five percent of the state's wine production comes from this region and its more than 130 wineries. As such, the Finger Lakes wine industry is one of the state's strongest economic drivers, creating regional and state revenue directly through wine sales and taxes, but also through creation and support of tourism, hospitality, financial and ancillary industries.

The Finger Lakes wine industry continues to register in national and international marketplaces, with wines from the region receiving representation across the United States. as well as Europe and Asia. Finger Lakes wines have earned coveted international awards, and renowned international wine writers and sommeliers include wines from this region in their organized tastings in New York City and similar markets. As the Finger Lakes wine industry grows as a player in the larger marketplace, the Wine Symposium of the Finger Lakes both seizes upon that momentum and celebrates the stature of the Finger Lakes grape growers and wine producers.

The Wine Symposium promotes the region and its wineries and wines, raising awareness of this industry to the direct benefit of the Finger Lakes wine country and the state of New York as a whole.



The Grand Tasting was held Friday, August 21, at the Geneva Visitor and Events Center at Lakefront Park, celebrating the kick-off to the Wine Symposium of the Finger Lakes! The Grand Tasting offered consumers a chance to taste 26 award winning rieslings in one place.

It was the first opportunity to mingle with our Finger Lakes winemakers, and other professionals who work in the industry. The 26 wines were awarded gold medals at the 2015 Finger Lakes AVA Riesling Challenge. This competition is a signature event of the Symposium, during which some of the area's top winemakers judged their colleagues' rieslings. The "Best in Class" winners were awarded trophies on this night.

Particularly special hors d'oeuvres created to pair with riesling complemented the event.

GRAND TASTING SPONSOR





8:30 A.M. OPENING SESSION

A provocative keynote panel discussing "So what's so great about the Finger Lakes?" moderated by Evan Dawson.

10:00 a.m. – 12:15 a.m. Seminars Celebrating and Understanding Cool-Climate Wines

The Finger Lakes is North America's premier coolclimate wine-growing region and among the finest in the world. Master sommelier and owner of Element Winery Christopher Bates, professor at Niagara College's Canadian Food and Wine Institute and former Henry of Pelham winemaker Ron Giesbrecht, *The Washington Post's* weekly wine columnist Dave McIntyre, and wine director at Formento's restaurant Steve Morgan, lead tasting explorations of Finger Lakes and international fine cool-climate white, red, rosé and sparkling wines. Cool-climate wines from Austria, France, Germany and the U.S. are noted for their place and personality, and admired and sought after the world-over for their authenticity, freshness and energy. Discover the brilliance of "cool" with these four passionate experts.

Seminar A, 10:00 a.m.

Cool-climate White Wines: Dave McIntyre

SEMINAR B. 10:00 A.M.

Cool-climate Red Wines: Steve Morgan

Seminar C, 11:15 a.m.

Cool-climate Rosé: Ron Giesbrecht

Seminar D, 11:15 a.m.

Cool-climate Sparkling: Christopher Bates

12:30 P.M. WINEMAKERS LUNCHEONS

Following the morning Symposium seminars, downtown Geneva restaurant venues will host specially designed winemakers luncheons featuring regional chefs, local cuisine, and Finger Lakes wines.

Taste, enjoy, and continue learning as the Wine Symposium of the Finger Lakes carries on the tradition of experiencing wine, food, and good company. Your hosts are Red Dove Tavern, Beef and Brew, Halsey's and The Pier House.

6:00 P.M. RED, WHITE AND BLUES

Continue to celebrate the area's love of food and wine with great music, local food and great fun on Linden Street.

9:00 P.M. MOVIE

The Wine Symposium of the Finger Lakes closes with relaxing entertainment. Take in the 2006 film *A Good Year* just around the corner from Linden Street, at the Smith Opera House, immediately following Red, White and Blues.



PETER BELL

winemaker, Fox Run Vineyards

COOL-CLIMATE SPARKLING WINES



Christopher Bates, Master Sommelier, has a well-rounded perspective of hospitality from immersion in all aspects of the industry for over 15 years

Cooking became a large part of Christopher's life during childhood. He fell in love with sushi at three years old, and by 8 years old he was making sushi, plus baking baguettes, croissants, and pretzels. Christopher started working in restaurants as a teenager, advancing from dishwasher to cook, then chose Cornell School of Hotel Administration to steer his career path. As a college freshman, Christopher spent time as a cook at the Statler Hotel, where he also became interested in wine.

Christopher's experience has taken him around the world where he worked in many facets of hospitality, including front of house, back of house, hotel and restaurant management, and wine production.

In 2012 he was named both Best Young Sommelier in America and Best Young Sommelier in the World. He went on to win TopSomm 2013, America's most important sommelier competition, before passing his Master Sommelier Exam in May 2013.

Christopher and his wife, Isabel, own F.L.X. Wienery and Element Winery, and are currently opening Finger Lakes-based concepts F.L.X. Table, a small restaurant focused on a communal tasting menu format, and F.L.X. Culture House, a nano-brewery. They are committed to being a part of the growing Finger Lakes hospitality industry, and to be a part of moving the region into being a top wine country destination.

PANELIST: OPENING SESSION



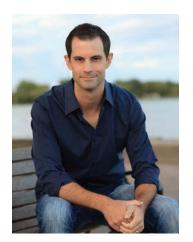
Peter Bell has been working in New York's Finger Lakes since 1990, first as winemaker for Dr. Frank's, and, since 1995, at Fox Run Vineyards. Prior to moving to New York he lived in New Zealand, where he was an assistant winemaker in the Marlborough region, and Australia, where he received his formal training in enology.

His professed specialty is the production of Riesling wines, for which the Finger Lakes has become world famous. He also devotes his energies to the production of sparkling wines, a range of dry reds and whites, and several styles of fortified wines. Peter also consults and lectures around the world, and was on the adjunct faculty of the Department of Food Science at Cornell University for many years. Fox Run Vineyards was named one of the top 100 wineries in the world in 2008 by *Wines and Spirits* magazine, the first winery in the eastern United States to receive that honor.

RON GIESBRECHT

professor at Niagara College's Canadian Food and Wine Institute and former Henry of Pelham winemaker

MODERATOR: OPENING SESSION



Evan Dawson is the host of *Connections*, a daily talk show on the NPR affiliates broadcasting in Rochester and the Finger Lakes. He was previously a news reporter and morning anchor with 13WHAM-TV in Rochester, the local ABC affiliate.

Evan is the author of

Summer in a Glass: The Coming of Age of Winemaking in the Finger Lakes, which won the 2012 Roederer Award for International Wine Book of the Year. He also writes about wine for Palate Press and is managing editor/ Finger Lakes editor for the New York Cork Report website that offers independent news, reviews, and commentary about the New York wine industry.

Evan has been published in *Wine Spectator* magazine, and also writes on topics including politics, wine, travel, and Major League Baseball.

COOL-CLIMATE ROSÉ WINES



Rural Niagara Peninsula farming in Ontario, Canada, meant fruit farming when Ron Giesbrecht grew up, each year starting with picking strawberries, moving on to cherries, then apricots, peaches, plums, apples, and pears. At the end of the growing season,

grapes ripen. Mainly Concord and Niagara varieties while he was young, but as he began to mature, coincidentally so did the grape and wine industry of Ontario. Wine, and those individuals growing and making it at that time played an important part of family and community – and still do.

With degrees in Honours Biology from the University of Waterloo and later a Master of Science degree in Food Science specializing in Oenology from the University of Guelph, winemaking became a career goal for Ron.

After five years of making a living as a winemaker, Ron developed both skill and confidence, spurring a move in 1990 to Henry of Pelham Family Estate. There Ron began working with the Speck family, sharing an ambition to put Ontario's regional wines on the map.

After 23 years at Henry of Pelham, Ron became professor at Niagara College's Canadian Food and Wine Institute. At the College, Ron focuses on practical research in the field of viticulture and winemaking. This is Ron Giesbrecht's second year with the Wine Symposium of the Finger Lakes.

PASCALINE LEPELTIER

master sommelier

COOL-CLIMATE WHITE WINES



Dave McIntyre has been *The Washington Post's* weekly wine columnist since October 2008. His writings have also appeared in *Wine Enthusiast*, the *San Francisco Chronicle*, *Sommelier Journal*, *Wines & Vines*, *Washingtonian* and

several other publications. *Meininger's Wine Business International* magazine listed him as one of the most influential wine writers in the United States, and *Worth* magazine proclaimed him among "the new guard" of wine criticism.

Dave started his award-winning blog, Dave McIntyre's WineLine, as an email newsletter in 1999. He is cocreator of Drink Local Wine, the nation's first locapour movement. He was honored by the Atlantic Seaboard Wine Association in 2014 with its Monteith Trophy for his support of the regional wine industry and for promoting knowledge and understanding of wine.

Dave has participated in and moderated wine presentations for the Smithsonian Institution's National Museum of American History, and consulted on the museum's exhibit, "Food: Transforming the American Table, 1950-2000."

Dave McIntyre is a Certified Sommelier by the Court of Master Sommeliers.

PANELIST: OPENING SESSION



Pascaline Lepeltier, MS, began her obsession with wine at the two star Michelin-rated L'Auberge Bretonne under celebrated Chef Jacques Thorel. While working as Beverage Director at Rouge Tomate in Brussels, she interned at the George V under the direction of Best European

Sommelier E. Beaumard to train for the 2008 Best French Sommelier competition, which paid off with a second-runner-up finish, the best result ever achieved by a woman.

Lepeltier again placed as the second-runner-up in 2010 and 2012. Currently Beverage Director of Rouge Tomate, she was named one of the five best new US sommeliers of 2011 by *Wine & Spirits* and one of the "40 under 40" beverage influencers by *Wine Enthusiast*. Called the "Natural Wine Evangelist" by Ray Isle in *Food & Wine*, Lepeltier's strong advocacy of this authentic and pure approach is reflected in the number of organic or biodynamic wines on her wine list. *The New York Times* in 2013 awarded her wine list as one of the best in New York City, and in 2014 her wine list earned 3 stars from *The World of Fine Wine*.

Pascaline Lepeltier has written for various prominent wine guides and magazines in Europe and in the United States and has been featured in numerous food and wine publications — *The New York Times, Wine & Spirits, Food & Wine, Decanter, Wine Spectator,* among others.

In 2014, Lepeltier passed her Master Sommelier, becoming the 21st woman to achieve the title in the United States. She is currently preparing the reopening of Rouge Tomate in Chelsea, New York, scheduled for fall 2015.

wine director at Formento's restaurant

PANELIST: OPENING SESSION COOL-CLIMATE RED WINES



Steve Morgan is the Wine Director at Formento's restaurant in Chicago. After graduating from Wesleyan University with honors in 2004, he began his wine career in Chicago as part of the opening team at Osteria Via Stato. In 2006, Steve worked in Trentino with

Elisabetta Foradori at Fordori Winery, where he fell in love with wine.

In 2008, Steve's sommelier career began at Joe Bastianich and Mario Batali's Del Posto in New York. From there, he moved on to Dressler in Williamsburg, Brooklyn, to act as Service and Wine Director. In the spring of 2011, Steve became head sommelier at Tribeca Grill, overseeing the Grand Award Winning wine list with wine director David Gordon. During his time at Tribeca Grill, he worked harvest at Larkmead Winery in 2012.

The opportunity to work at the 3 Michelin Star Alinea restaurant drew Steve back to Chicago. The education he received there in food, hospitality, service, and wine pairing was instrumental in his development as a wine professional.

On January 14, 2015, Steve opened Formento's, an Italian American concept that started with a collection of nearly 600 labels.

Steve is also the co-founder of Squire Wine Co. and has been featured as part of the *Wine & Spirits* Sommelier Scavenger Hunt, Le Metro Wine Club, and Chicagoist.

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PANELIST: OPENING SESSION



Robert Newton is the chef and owner of Seersucker, Smith Canteen, and Nightingale 9, three popular neighborhood eateries in Carroll Gardens, Brooklyn, known for their seasonally driven cuisine, locally sourced ingredients, and commitment to

hospitality. Robert's restaurants specialize in modern Southern cuisine, an homage to his childhood in Arkansas; sandwiches, salads and baked goods; and Vietnamese cuisine, reflecting his travels throughout Vietnam and the overlapping ingredients and techniques of that country and the American South.

Before striking out on his own, Robert worked in several top kitchens, including Le Cirque 2000 and Tabla in Manhattan, and at the Simon Pearce Restaurant in Queechee, Vermont. He also spent time as a private chef, first for a legendary TV icon, then for an Upper East Side financier.

Robert is a supporter of the student vegetable garden program at P.S. 58 and of Carroll Park, both located across the street from his restaurants. Among the special events he has participated in are Blackberry Farm's Taste of the South, GoogaMooga, Meatopia, Le Fooding, Bon Appetit's Grub Crawl, Eater Eve, and the NYC Food & Wine Festival.

Robert Newton and his restaurants have been featured in *The New York Times, Vogue, The Wall Street Journal, New York Magazine* and *Garden & Gun* and on *The Barefoot Contessa* and *Martha Stewart Radio.* He has earned a reputation for supporting Brooklyn greenmarkets and tri-state area farms and for championing American wines, especially those from New York and Virginia.

A provocative keynote panel at one of New York State's most historic buildings, The Smith Opera House. The topic: "So what's so great about the Finger Lakes?" moderated by Evan Dawson of WXXI's Connections and author of Summer in a Glass.



Evan Dawson

THE PANEL INCLUDES



Peter Bell winemaker at Fox Run Vineyards in the Finger Lakes



Steve Morgan wine director Formento's in Chicago



Robert Newton owner & chef of several popular eateries in Brooklyn



Pascaline Lepeltier master sommelier (the 21st woman to achieve that title in the U.S.)

OPENING SESSION SPONSOR



Cool-climate wines are noted for their old and new world growing regions: northern Italy, France, Germany and North America with the Finger Lakes wine-growing region recognized as among the world's finest producer of these admired wines.

Experts Christopher Bates, Ron Giesbrecht, Dave McIntyre and Steve Morgan lead these passionate explorations of cool-climate red, white, rosé and sparkling wines. Compare the flavor of world regions, terroir, and varietals, and how these variables instruct the palate.

Seminar A: Cool-climate White Wines

New York Accent

Dave McIntyre

The Washington Post's weekly wine columnist

Living on the Edge Steve Morgan wine director at Formento's restaurant

SEMINAR B: COOL-CLIMATE RED WINES

Seminar C: Cool-climate Rosé Wines Rosé Wines – The Pink Paradigm Shift Ron Giesbrecht

professor at Niagara College's Canadian Food and Wine Institute and former Henry of Pelham winemaker

Seminar D: Cool-climate Sparkling Wines

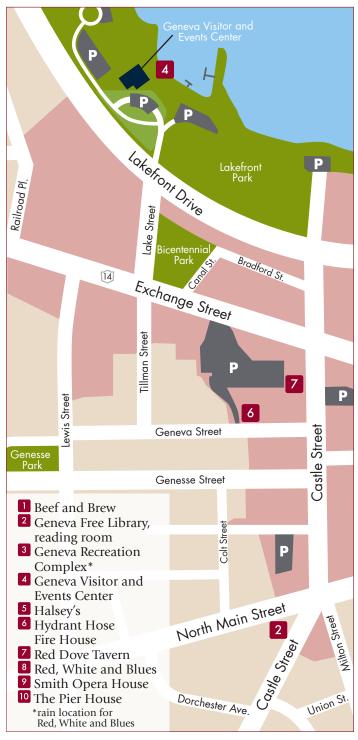
Sparkling and Terroir

Christopher Bates

master sommelier and owner of Element Winery

SEMINARS SPONSOR







10 a.m. Hydrant Hose Fire House



Notes

New York Accent

Comparing Finger Lakes Rieslings with their German or Austrian benchmarks is a fun wine exercise, but too often we ask the wrong questions. Instead of deciding whether Finger Lakes wines are the equal of Europe's, this exploration

of cool-climate white varieties will try to discern the region's distinctive expression of Riesling, Grüner Veltliner and Gewürztraminer.

Washington Post wine columnist Dave McIntyre will be your tour guide as we taste local wines alongside their German, Austrian and French counterparts and listen for their New York accent.

Loimer, "Lois" Grüner Veltliner, Kamptal, Austria 2014
Anthony Dood Wing Commony Cuit on Volding
Anthony Road Wine Company, Grüner Veltliner, Finger Lakes, New York 2014
Tinger Barces, 1 vew Tork 2011

	n, Dry Riesling "Red Slate", rmany 2014
	Breaks, Riesling 239, ses, New York 2014
Kuent-Bas Alsace, Fra	, Gewürztraminer "Tradition", ance 2012
	Cellars, Gewürztraminer "Curry Creek", kes, New York 2010

Thierry Germain, Domaine des Roches Neuves



Living on the Edge

Cool climate reds are catnip for sommeliers as they offer more opportunities to create moving and exciting pairings with food than their warm climate brethren.

Steve Morgan compares classic examples of varietals from their

home regions with examples from the Finger Lakes. How does varietal typicity show in each region and how does the terroir of each region show in the wines? How does vintage impact cool climate reds? How do the Finger Lakes stack up? What varietals show the most promise and what's next for Finger Lakes reds?

Notes

Allain Graillot, Crozes Hermitage,
Rhône, France 2012
Element Winery, Syrah,
Finger Lakes, New York 2011
1111.ger Zanes, 11011 10111 2011

'la Marginale", Saumer, France 2011
Hermann J. Wiemer, Cabernet Franc 'Magdalena Vineyard", Finger Lakes, New York 2013
Foradori, Teroldego, Trentino, Italy 2012
Red Tail Ridge, Teroldego, Finger Lakes, New York 2012

11:15 A.M. Smith Opera House



Rosé Wines – The Pink Paradigm Shift

You might be forgiven if when you think-pink in terms of wines, your mind goes to thoughts of simple and unsophisticated wines, perhaps best served with crushed ice and a little umbrella swizzle stick. Although

Ron won't judge you if that's the way you drink your rosé, he does want to (re) introduce you to one of the fastest growing wine categories, and a category that has earned its credentials as fine wine worth closer scrutiny and far more sipping, ... maybe quaffing, ... gulping being an understandable desire, too.

Rosé sales have continued to increase dramatically and there are fantastic examples from around the world – and notably very close to home! Best of all, rosé wines are appreciated by everyone and have sidestepped the snobbishness of some wine styles completely. Rosés are generally very affordable, delicious, and are so versatile that you don't need to be a sommelier to match them with food. So get in the pink with Ron Giesbrecht; let's sip and speak rosés.

Notes

Ravine Vineyard, Cabernet Franc Rosé, St. David's Bench, Ontario, Canada 2014	
	_
Marqués de Cáceres, Rosado, Rioja, Spain 2014	

Fox Run Vineyards, Rosé of Pinot Noir, Finger Lakes, New York 2014
Anthony Road Wine Company, Rosé of Cabernet Franc, Finger Lakes, New York 2014
Keuka Spring Vineyards, Dry Rosé, Finger Lakes, New York 2014

Chateau Miraval, Rosé, Côtes de Provence, France 2014

11:15 A.M. GENEVA PUBLIC LIBRARY READING ROOM

Didier Champalou, Vouvray Petillant Brut,



Sparkling and Terroir Join Christopher Bates as he discusses the impacts of cool-climate viticulture and what benefits a cold climate offers to grapes to make

them ideal for sparkling wine production. Between the high acids, and the austere fruit profiles, and the long slow growing season allowing for maturity of flavors without a fast accumulation of sugars, many of these climates are uniquely situated to produce world-class sparkling wine. Whether it's in the traditional home in Champagne or in cooler climates spread throughout the world. One of the best ways to express them is through the production of sparkling wine. Taste an array of wines from traditional to nontraditional that express unique cool-climate terroir including Champagne, Tasmania, Northern California and our very own New York and Ontario-based wines.

NOTES Henry of Pelham, Cuvée Catherine Brut, Niagara, Ontario, Canada
ansz Premium Cuvée, Tasmania, Australia
Orappier, Carte d'Or Brut, Champagne, France

Vouvray, France
Von Schubert Maximin Grünhäuser, Riesling Sekt Troken, Mosel, Germany
Roederer Estate, L'Ermitage 2006, Anderson Valley, California
Ravines Wine Cellars, Brut 2006, Finger Lakes, New York
Hermann J. Wiemer Blanc de Blanc 2008, Finger Lakes, New York

Following the morning cool-climate seminars, downtown Geneva restaurant venues will host specially designed winemakers luncheons featuring regional chefs, local cuisine, and Finger Lakes wines.

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Join chef and owner Guilietta Racciatti and chef and owner Rune Hilt for a winemakers lunch featuring Paul Brock of Silver Thread Vineyard and Steve

DiFrancesco, winemaker at Glenora Wine Cellars and Knapp Winery.

MENU

Gazpacho with Summer herb pistou *Billsboro Winery Rosé 2014*

Arugula, stone fruit, red onion, sunflower seeds, local cheddar, apricot vinaigrette

Anthony Road Wine Company Grüner Veltliner 2014

Bostrom Farms Pork Tenderloin, peaches, corn, cherry tomato and white bean purée Silver Thread Vineyard Pinot Noir 2013

Peach bread pudding Glenora Wine Cellars Riesling Ice Wine 2014



Join chef and owner Michael Colvin who engages other local chefs for a winemakers lunch featuring Dave Breeden and Julia Hoyle of Sheldrake Point Winery.

MENU

Seneca Lake smoked trout chowder Chateau LaFayette Reneau Chardonnay "Proprietor's Reserve" 2013 Roasted grape and walnut salad with arugula, local goat cheese and pomegranate seeds

Anthony Road Wine Company Pinot Gris 2014

House smoked hickory BBQ rib – traditional bourbon style

Sheldrake Point Winery Riesling 2013

Pink peppercorn filet mignon with beurre rouge and trio of mashed roots

Hosmer Winery Lemberger 2012

House made apple crisp stuffed baked apple with Cayuga Lake Creamery ice cream and caramel sauce Sheldrake Point Winery Riesling Ice Wine 2014



Join chef Rob Teed and winemaker Johannes Reinhardt from Kemmeter Wines.

MENU

Spicy shrimp California

roll with Sriracha mayo, avocado and cucumber Kemmeter Sheldrake Point Vineyard Riesling 2012

House specialty pizza with caramelized onions, blue cheese crumbles, prosciutto and fresh basil Kemmeter Red Tail Ridge Vineyard Riesling 2013

Seared Ahi tuna with mango and watermelon salsa, lime and cilantro

Kemmeter Sonero Riesling 2013

Chocolate seared scallops with Bright Lights chard and candied oranges

Kemmeter Sheldrake Point Vineyard Riesling 2013

Cheese plate with triple creme brie, blue Stilton, Lively Run Farms' cheddar, figs and local honey Kemmeter SanSan Riesling 2013



Join us at The Pier House for a winemakers lunch featuring Vinny Aliperti from Atwater Vineyards and Billsboro Winery, and Peter Bell from Fox Run Vineyards along with

executive chef Joshua Hurlburt, The Pier House; executive chef Ken Chizewick, The Pier House; executive banquet chef Matt Baker, The Inn on the Lake.

MENU

Buffalo chicken crisp with Buffalo sauce powder, bleu cheese mousse and celery leaves Billsboro Winery Chardonnay 2014

Seafood gumbo with seared Atlantic bass, jumbo prawn, Littleneck clams and chorizo in a tomato-saffron broth Red Tail Ridge Winery Dry Riesling 2014

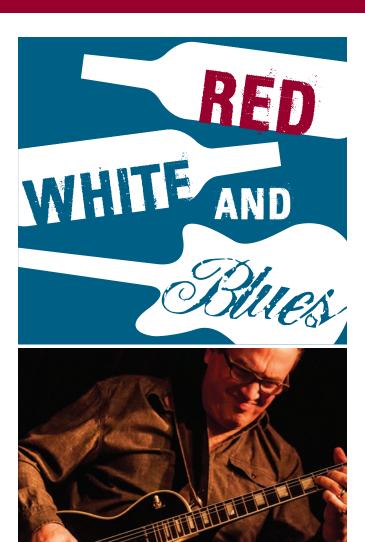
Chilled asparagus salad, poached quail egg, shaved parmesan and lemon zest

Red Newt Cellars Gewürztraminer 2013

Beef on Weck with fresh horseradish braised beef short ribs, caraway leaf and cabbage slaw, sea salt and kaiser roll Fox Run Vineyards Lemberger 2012

Citrus biscuit with lemon curd, fresh cream and seasonal berries

Atwater Vineyards Celsius 2013



Featuring the Steve Grills Band, this street fête showcases Finger Lakes wineries pouring sparkling wine and Cabernet Franc. Continue to celebrate the area's love of food and wine with great music and great fun at this year's closing celebration on historic Linden Street.

RED, WHITE AND BLUES SPONSOR





SMITH OPERA HOUSE

For more than a century, the Smith Opera House has thrived as the center stage and cornerstone of cultural life for Geneva and the Finger Lakes. The stunning interior and excellent acoustics have made "The Smith" a premier opera house, concert hall, playhouse, vaudeville venue, movie palace, and performing arts center inspiring and enthralling for generations.

The Smith, an architectural gem inside and out, was built in 1894 by local philanthropist William Smith. The theater's handsome, warm brick exterior in Romanesque style has been recognized by the National Register of Historic Places and the Smithsonian. Dramatic Art Deco and Baroque motifs were added during a 1931 renovation that created the 1,400 seat movie theater. In the early 1990s, the interior was carefully restored.

This symbol of historic preservation is among the oldest operating theaters in the United States, hosting 250 public and private programs per year.

The Smith Center for the Arts (created by the Finger Lakes Regional Arts Council and the Geneva Arts Development Council) operates this beautiful and historic theater, providing the Finger Lakes with arts leadership, diverse quality performing arts programs, as well as film and other cultural events.



GENEVA PUBLIC LIBRARY

The heart of the Geneva Public Library building was constructed in 1835 to house the Village of Geneva's early Universalist church. The Geneva Free Library began leasing the Greek Revival/Classical Revival-style building during the first decade of the 20th century when the church disbanded. By 1920, the church and two adjoining properties were purchased for use as the Soldiers and Sailors Memorial Library.

Throughout the century, the library expanded as new services and collections grew, seeing major renovations and building additions in 1961 and 1995.

The main library building, the church's original worship space, is home to the Reading Room and program venue. Paneled double doors open to a spacious, light-filled room accented with fluted white columns, chandeliers, and library stacks along the room's perimeter. Above, the church's former gallery now houses the local history section, a quiet study area with workspace wrapping around the overlook to the Reading Room.

The library has a first floor terrace, another unique quiet space elevated above street level and overlooking Geneva's leafy downtown neighborhood.

Today the library holds over 64,714 items, and hosts dozens of monthly adult and children's programs.

COOL-CLIMATE WHITE SEMINAR



HYDRANT HOSE FIRE HOUSE

The Hydrant Hose Company, the only volunteer fire company in Geneva to own its station house, is an operating engine company of the Geneva Fire Department. The "Hydrants" was founded in 1880 when the local fire department did not appear until a fire had completely destroyed a small shed.

Occupying seven sites since 1880, the Hydrants constructed their present quarters at 79 Geneva Street in 1913. The building is in the California Spanishinfluenced Mission style that began in the 1890s as a California/Western response to East Coast Colonial Revival. Though the style spread nationwide through the 1920s, it was most popular in the West, making the Hydrant Hose Company an interesting eastern specimen.

The building's main Mission features are the shaped and stucco facade, and the arched window and door openings. The flanking truck doors were also originally arched.

The Hydrants expanded the hose house in 1977 by acquiring an adjacent property to make three new engine bays. The top story was removed, as was the front section to make it flush with the face of the hose house, and stucco was added. The Hydrants respond to 99% of the City's fire calls, which in 2014 numbered 1,159.



LINDEN STREET

Linden Street, the brief and narrow downtown street originally called Bailey's Alley or Maiden Lane, was formally renamed when Jenny Lind, the "Swedish Nightingale" opera singer, was scheduled to sing in Geneva (alas, she didn't!)

Today Linden Street is anchored in history with space for creativity and new ideas. This time capsule of Geneva architecture spans the late 19th and early 20th centuries; the C.S. Burrall and Son Insurance Agency has been on Linden since the 1870s, the Printing Center has been there for decades, and the Guard Building, Fairfax Building, and Post Office have been continually occupied. The notable Classical Revival-style Farmers and Merchants Bank constructed 100 years ago has been lovingly restored into an event and gallery space.

Linden Street occupants reflected the times and had all the goods and services of the day: barber shops, shoe shine shops, pharmacies, furriers, and hat, dress and corset makers have given way to a wine bar and farm-to-fork local cuisine. Businesses, retailers, restaurants, and art, including a mural, are part of Geneva's unique Linden Street.



The Finger Lakes AVA Riesling Challenge, which took place on June 5, 2015, is an integral part of the Wine Symposium of the Finger Lakes. Trophies were presented to the winners of the Riesling Challenge at the Grand Tasting sponsored by the *Finger Lakes Times* on August 21, 2015.

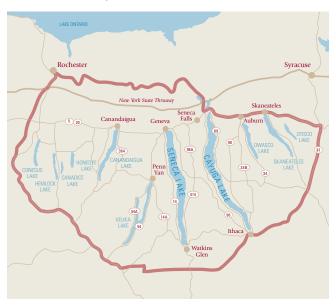
Wineries from within the Finger Lakes AVA who produce wines using grapes grown in the AVA, and that comply with AVA regulations, were invited to submit Rieslings for the Finger Lakes AVA Riesling Challenge. Judged exclusively by Finger Lakes winemakers, this competition provides the opportunity for wineries to showcase the strength of their vineyards, their cellars and the unique microclimate of the Finger Lakes region. The awarding of honors to wines based on the International Riesling Foundation's (IRF) Riesling Taste Profile supplemented with an additional Dessert class, and Sparkling class highlights the different attributes of the cool-climate wine. Such a competition demonstrates the Finger Lakes' role as a top-quality producer of this varietal and introduces consumers to the best representations of Finger Lakes Rieslings.

We thank our good partner the New York Wine & Culinary Center for hosting another successful competition.

WHAT IS AN AVA?

An American Viticultural Area (AVA) is a designated wine grape-growing region in the United States distinguishable by geographic features, with boundaries defined by the Alcohol and Tobacco Tax and Trade Bureau (TTB), United States Department of the Treasury. AVA designation must be petitioned for and granted by the TTB.

The Finger Lakes AVA is located in Upstate New York, south of Lake Ontario. The Finger Lakes encompass eleven glacial lakes, but the area around Canandaigua, Keuka, Seneca, and Cayuga Lakes contain the vast majority of vineyard plantings in the AVA. Cayuga and Seneca Lakes each have their own American Viticultural Areas completely contained within the Finger Lakes AVA (Cayuga Lake AVA and Seneca Lake AVA).



The Finger Lakes American Viticultural Area (AVA)

38 wineries submitted 123 wines for the 2015 Finger Lakes AVA Riesling Challenge for a Best in Class trophy. 26 wines were awarded a Gold Medal and one from each category received the trophy.



"The Finger Lakes Riesling Challenge is a unique wine competition in that the wines are judged by a select group of technically proficient Finger Lakes winemakers. These judges have many

years of familiarity and experience crafting high quality Rieslings from the numerous, unique vineyards within the Finger Lakes AVA." – Steve DiFrancesco

2015 Judges

The Wine Symposium of the Finger Lakes thanks our 2014 distinguished judges for lending their time and their palates to evaluating the entries to this year's Finger Lakes AVA Riesling Challenge.

Steve DiFrancesco Head Judge

Glenora Wine Cellars
VINNY ALIPERTI

Billsboro Winery

PETER BECRAFT Anthony Road Wine Company

PETER BELL Fox Run Vineyards

TIM BENEDICT Hazlitt 1852 Vineyards

JUSTIN BOYETTE Lamoreaux Landing Wine Cellars

DAVID BREEDEN Sheldrake Point Winery PAUL BROCK Silver Thread Vineyard

KATIE COOK Hermann J. Wiemer Vineyard

COLIN GRANT Lamoreaux Landing Wine Cellars

JEFF HOUCK Lucas Vineyards

JOHANNES REINHARDT Kemmeter Wines

KELBY RUSSELL Red Newt Cellars

LINDSAY STEVENS King Ferry Winery

BARRY TORTOLON Rooster Hill Vineyards

BEST IN CLASS TROPHY WINNERS

Dry

Wagner Vineyards, Dry Riesling 2013

Medium Dry

Chateau LaFayette Reneau, *Dry Riesling 2014*

Medium Sweet

Wagner Vineyards, Riesling Semi Dry 2012

Sweet

Sheldrake Point Winery, Luckystone Riesling 2014

Dessert

Sheldrake Point Winery, Wild Ferment Riesling Ice Wine 2014

GOLD MEDAL WINNERS

Dry

Barnstormer Winery, *Dry Riesling 2014*Hosmer Winery, *Dry Riesling 2013*Lakewood Vineyards, *3Generations Riesling 2013*Lucas Vineyards, *Dry Riesling 2012*Keuka Spring Vineyards, *Humphreys Vineyard Riesling 2014*Penguin Bay Winery, *Dry Riesling 2014*Thirsty Owl Wine Co., *Dry Riesling 2014*

Medium Dry

Damiani Wine Cellars, *Davis Vineyard Dry Riesling 2012* Lamoreaux Landing Wine Cellars, LLC, *Red Oak Vineyard Riesling 2013* Lucas Vineyards, *Dry Riesling 2013* Silver Thread Vineyard, *Doyle Fournier Riesling 2014*

Medium Sweet

Anthony Road Wine Company, Semi-Dry Riesling 2013 Billsboro Winery, Sawmill Creek Vineyard Riesling 2013 Lakewood Vineyards, Riesling 2014 Silver Thread Vineyard, Semi-dry Riesling 2013

Sweet

Dr. Konstantin Frank, Riesling Reserve 2013 Rooster Hill Winery, Reserve Riesling 2013

Dessert

Boundary Breaks, *Riesling, Late Harvest* 90 2013 Glenora Wine Cellars, *Riesling Ice Wine*Sheldrake Point Winery, *Riesling Ice Wine*White Springs Winery, *Late Harvest Riesling*

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SPECIAL THANKS

The Wine Symposium is presented annually, offering an entertaining and educational forum with international wine and food experts. A Geneva Growth initiative, the Wine Symposium of the Finger Lakes and the Finger Lakes AVA Riesling Challenge are the collaborative effort of Geneva Growth and area wineries and winemakers, with support from the New York Wine and Culinary Center and the City of Geneva.

2015 Organizers

We introduce and thank our 2015 symposium organizers whose expertise and vision make possible the Wine Symposium of the Finger Lakes:

EVENT CO-CHAIRS

Dave Bunnell

Chris Missick

EXECUTIVE DIRECTOR Leslie Kroeger

Program Director **Bob Madill**

COORDINATORS OF THE

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