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*A* S e n s e  
*of* P l a c e

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# A S e n s e O f P l a c e

*Explore the Fascinating History of the  
Finger Lakes Wine Region*

*Meet the Family Behind  
Villa Bellangelo Winery*

*Delve Deeper into the  
Wonderful World of Wine*

CHRISTOPHER MISSICK





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*2013 Version*



For Greg and Elizabeth Missick,  
for their unending love and support,  
and for making this dream a reality.



# TABLE OF CONTENTS



<b>Introduction</b>	Page 11
---------------------	---------

<b>Chapter 1</b> <i>An Introduction to the History of Wine and Grapes in the Finger Lakes</i>	Page 17
--	---------

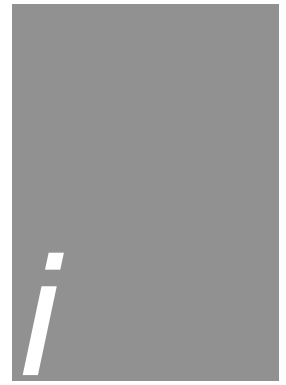
<b>Chapter 2</b> <i>Finely Crafted Wine, From Local Roots: A History of Villa Bellangelo</i>	Page 45
---	---------

<b>Chapter 3</b> <i>An Introduction to Wine Tasting</i>	Page 73
--	---------

<b>Chapter 4</b> <i>Wine Tasting Companion Journal</i>	Page 95
---	---------

<b>Appendix</b> <i>Additional Villa Bellangelo Winery Information, Bibliography &amp; Notes</i>	Page 195
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# Introduction

Every artist has a distinct signature or impression they leave on their masterwork. The unique brush stroke, the placement of his mark, and its simplicity or its complexity, reveal the character of the artist, the intentions of the artist, and the pride he takes in his work.

Indeed, even as children, we human beings are ingrained with the notion that we must leave our mark on that which we create. I recall standing with my brother in the backyard of our childhood home with our father, who, after much preparation, was examining the freshly poured concrete that had begun the process of hardening into what would be our new patio. While still soft and malleable, my father, brother and I reached down into the course surface of the concrete with our hands, and pressed firmly against what had already set into the consistency of clay. Standing up and reflecting



downward, I was proud that this ground was forever marked with our handprints. We inscribed our initials and the date next to the each of the prints with the dull tip of a yellow number 2 pencil, and walked away for the remainder of the afternoon to allow it to set so that it would forever be know that this was our creation.

In the historic lands of the Finger Lakes, where truly breathtaking beauty abounds and legends from Native Americans and early European pioneers are uncovered through artifacts in open fields and inscribed on bronzed plaques placed throughout the historic small towns that mark the landscape, there is a subtle agreement that in fact God himself impressed his hand on the earth to mark what he believed to be the pinnacle of his creation. Indeed, the Finger Lakes and all the beauty they possess could come from none other than the hand of God.

The Finger Lakes, aptly named for their long and narrow shape and similar north-south orientation, do in fact look like a hand. Spanning the west-central portion of upstate New York, the Finger Lakes are a place of beauty, abundance, and history. From the Iroquois nation's early presence, with varied tribes existing under a complex social order, to the various religious orders that emerged from this Burned Over District, aptly named for its fiery spiritual movements that arced through the region between the 19th and 20th centuries, to being the source for America's women's suffrage movement; the region has always been a place of gentle reflection and social innovation.

It is undeniable that there is huge momentum in the Finger Lakes wine industry, accompanied by a sense that these are historic times for Finger Lakes winemakers who are achieving international acclaim.

I remember standing in the Louis Martini tasting room off the main drag in the Napa Valley several years ago, and seeing a picture where Louis Martini, Robert Mondavi, and other giants of the California wine industry were standing together. As a visitor, looking





at these old photos, you think to yourself about how great it would have been to meet these industry pioneers as they were creating the Napa Valley wine industry that we know today - and witness firsthand their energy and excitement for their growing region.

I believe that visitors to the Finger Lakes have the opportunity to live that pioneer experience today. We may have lost some of our earliest pioneers, but we in the Finger Lakes are at that early, important moment in history, where so much promise lies ahead, but headwinds of uncertainty abound. Visitors still have the chance to enjoy tasting a single vineyard Riesling with Scott Osborne in his Fox Run tasting room, to sip Atwater's sparkling Pinot Noir with Ted Marks while gazing upon Seneca Lake, to talk history and family with Fred Frank at Dr. Frank's Vinifera Wine cellars, to walk with Steve Shaw through Shaw Vineyards while examining soils that are rich with shale, and to participate in blending trials and winemaker dinners with our family at Villa Bellangelo. Not only are Finger Lakes wines exceedingly accessible, but the people behind these wines, the proprietors and the winemakers alike, are as well. If you have yet to do so, I would highly recommend reading Evan Dawson [Summer in a Glass](#). His introspection on some of today's finest winemakers in the Finger Lakes is not just a compendium of wonderfully written stories on people impacting the Finger Lakes wine industry, it is some of the most enjoyable and vivid wine literature published in the United States.

These are special days in the Finger Lakes. Those who taste now, who visit frequently, and who follow the progress of our region, will tell their children that they were present at the re-birth of this great wine region. For just as the grandchildren of Napa Valley natives share stories about their grandparents participation in the industry in the early era before the famed 1976 Judgment of Paris, we lovers of the Finger Lakes know that in a generation, our grandchildren will inherit similar tales.



WATCH:  
The Judgment  
of Paris



**WATCH:**

On the Road to World-Class Rieslings in the Finger Lakes by the FLWA

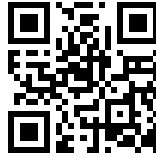
In the following pages, I try to lay out a brief history of the Finger Lakes wine industry. From the first planting of vines, to the work of Dr. Frank, and finally the passage of the Farm Winery Act in 1976. I believe an overview of the industry's evolution will help you understand how we arrived where we are today. This is by no means a complete history - but rather a Cliff's Notes version of how the industry progressed. I also share the story of our winery, Villa Bellangelo, and about our family and how we ended up making the 3,000 mile

journey from California, shedding our professions behind, in order to pursue a dream in the Finger Lakes. Throughout the book, you will find QR Codes. Each QR Code, when scanned by your smartphone, will take you to some additional media related to the topic you are reading about. Most QR Codes will take you to YouTube videos produced by individuals who are experts in their respective field, and involve subjects that are related to the discussion in the book. Other QR Codes may take you to audio recordings, or scholarly papers, designed to help you garner a more academic understanding of the subject at hand. Each code is designed to help you interact with the book, and gain a deeper understanding of the material through the use of multimedia.

Finally, I present a crash course in tasting wine, while explaining the accompanying tasting journal. The tasting journal can be used for any wines, but may be especially helpful to have with you as you tour the Finger Lakes - whether by actually visiting the region, or opening up a few bottles in the comfort of your own home.







1

# The Finger Lakes: A History

*Terroir* is a controversial notion, particularly when talking about wines made in the United States. *Terroir* is the French term that winemakers, wine grape growers and wine lovers alike have used for hundreds of years to describe “a sense of place,” and the unique qualities of that place that impact viticulture (grape growing) and enology (winemaking). Encompassing the notion of “a sense of place,” is the idea that geology, topography, climate, geography, soils, as well as the winemaking techniques, and even the choice of which grapes to grow, all come together to proudly proclaim, in a unifying voice, or taste if you will, a wine’s sense of belonging to a specific location. For those who accept that there is such a thing as



WATCH:  
Terroir

*terroir*, some argue that the United States has not been producing wine long enough to properly understand *terroir*, and such criticisms do have a strong point to make. There are no wineries in the United States that can boast a wine library that extends back to the mid-1700's, where generation after generation of winemaker has crafted distinct

wines from the same vineyard locations.

To dismiss *terroir* in the United States though, is to dismiss the fundamentally unique nature of the various wine regions throughout our country... particularly, the Finger Lakes. With time, I believe it will be seen as a mistake to dismiss the notion of *terroir* in the Finger Lakes. In this place, where the land is scarred by the receding glaciers of millennia past and exceedingly deep fresh water lakes fill the deeply carved earth, where the climate is very warm in the summer and sometimes bitterly cold in the winter, and where immense shale and limestone formations sit beneath the surface and impact the flavors in our wines. Each of these pieces of the puzzle of *terroir* and more, are encompassed in the notion of *terroir*, and each of these do work together to help foment a distinctly local flavor that encompasses a specific site's unique characteristics. Clearly, there is something unique about our region, and even though its full viticultural potential has only recently begun to bloom on a large scale, people have known for centuries that there is something special here with regard to agriculture and particularly, grapes.

The Finger Lakes, and the abundantly rich geological history so apparent when touring the region, owes much to two geological periods - the Devonian Age and the Ice Age.<sup>1</sup>

Turning the geological clock back 400 million years, the state of New York was situated much more closely to the equator, and was covered by warm sea water.<sup>2</sup> The warm water was a veritable elixir



for the exponential growth of sea life. Marine life would live and die, depositing their remains on the shallow sea floor, and contribute to the formation of large limestone deposits.<sup>3</sup> In addition to the limestone deposits formed during this period, the shallow sea would leave immense salt deposits, still mined today.<sup>4</sup>

Throughout the Devonian Age, erosion from what we know today as the Appalachian mountains resulted in vast quantities of gravel, sand and mud to flow onto the sea bottom. The gradual layering of these sediments and the passage of extremely long periods of time would create the thick layers of sedimentary rock so prevalent in the Finger Lakes today.<sup>5</sup> This era, the Devonian Age, is what would ultimately lead to the variety of sedimentary rock formations so familiar in the Finger Lakes, particularly the black shales.<sup>6</sup> The black shales were formed as black mud accumulated in oxygen restricted water, preventing the black carbon from oxidizing.<sup>7</sup>

Eleven long narrow lakes, with equally impressive and fertile narrow parallel valleys make up what we know of as the Finger Lakes today. Originating as ancient rivers and river valleys, each of the lakes have a northerly flow, ultimately draining into Lake Ontario.<sup>8</sup> Beginning around two million years ago, during what is known as the "Ice Age," Pleistocene glaciation began, where the first of several advancements of massive continental glaciers was initiated.<sup>9</sup> Throughout the Ice Age, the extraordinarily vast Laurentide ice sheet, more than two miles thick at many points,<sup>10</sup> cyclically advanced southward and retreated northward, carving the rivers and river valleys ever deeper on their southern advancement, and depositing the glacial debris on their northward retreats.<sup>11</sup> Eventually, the



**WATCH**

"Footprints of the Ice Age: The Laurentide Ice Sheet in Upstate New York" produced and narrated by Michael S. Ameigh. This program premiered on WCNY-PBS Syracuse, NY April 19, 2009



rivers making up what we know today as the Finger Lakes, would be sealed, marked in our time as lakes, and not rivers flowing north to earlier stages of what we now know as the Great Lakes.

Although the Laurentide ice sheet<sup>12</sup> disappeared from New York around 11,000 years ago, the glacial impacts are still seen and felt throughout the landscape, whether it be in the existence of the Finger Lakes, the moraines at the south ends of the Finger Lakes, or the drumlins (or elongated hills of glacial sediment) deposited in a broad band at the north of the Finger Lakes.<sup>13</sup>



READ:  
"Terroir of the  
Finger Lakes of  
New York."

And yet, as important as they are today, before grapes were cultivated in the Finger Lakes, the Native American tribes had found the land to be fertile and provide bountiful crops.<sup>14</sup> The earliest European settlers recognized the positive impact of the moderating effect that the deep lakes had on the temperatures, and how this would aid in even more wonderful agricultural prospects.<sup>15</sup> It was as if nearly 500 million years of geology and climate fluctuations conspired to craft one of America's greatest, most unique grape growing regions.

To a very large degree, the unique *terroir* in the Finger Lakes emanates from the interplay between the ancient soils and rocks and other items of geological significance in the region, and the moderating effects that such deep bodies of water provide. One winery, Fox Run, pays tribute to the *terroir* with a unique approach called the Geology Series. The Series, a small run finely crafted line-up of wines aids in wine enthusiasts' search for what *terroir* in the Finger Lakes is all about, by exploring the nuances of their "Lake Dana" site. Likewise, Anthony Road Winery produces a delicious blend they call Devonian White, a wine with a nod to that geological chapter that shaped the Finger Lakes in so many ways.





## THE GENESIS OF GRAPE GROWING IN THE FINGER LAKES

Before there was ever talk of Finger Lakes *terroir*, there was a humble Episcopal minister in the town of Hammondsport, at the southern tip of Keuka Lake, that harbored a desire to grow some grapes. William Warner Bostwick, was born in Whitestown, NY on February 19, 1797.<sup>16</sup> Reverend Bostwick was educated at the Auburn Academy, in Auburn, NY, and continued his education under Reverend Dr. McDonald, who hailed from Fairfield, NY.<sup>17</sup> In a family history of Reverend Bostwick, it was noted that “[h]e was not a brilliant scholar nor a popular preacher, but he had the elements of a useful clergyman; studious, diligent, devout and gave himself to the work of his calling.”<sup>18</sup>

Ironically, the family history fails to recount what is likely his most important non-religious contribution to the region, Reverend Bostwick’s planting of native North American vines in his rectory garden in Hammondsport, NY, between 1829 and 1830<sup>19</sup>, as he became the first man to cultivate such vines in the Finger Lakes. Despite the planting of the Catawba and Isabella varietals, popular for winemaking in this era, there is little evidence that Bostwick used the vines for making wine. Bostwick did, however, begin a trend that would directly impact the birth of commercial winemaking in the area.<sup>20</sup>

Within one decade of the Reverend’s first planting, J.W. Prentiss, a neighbor, had taken some cuttings from Bostwick, and established a three acre vineyard on the shores of Keuka Lake, then called Crooked Lake, in the township of Pulteney.<sup>21</sup> Prentiss’ planting began in 1836, and from 1840 to about 1852, he would ship one to two tons of bulk Isabella grapes each season to Bath, NY, where the grapes would then be sold at market at a price of six cents per



pound.<sup>22</sup> Prentiss' vineyards proved exceedingly bountiful, and he was forced to seek markets for his grapes much farther than the surrounding counties.<sup>23</sup> Ultimately, he would turn to New York City, and develop a network of commission merchants to sell his grapes in pre-packed boxes.<sup>24</sup>

In the intervening years after Prentiss' plantings, strife on the European continent would lead to demographic changes in the Finger



WATCH:  
Märzrevolution

Lakes that would gift the region with experienced viticulturists.<sup>25</sup> 1848 was a year of revolutions throughout Europe, as the working classes demanded greater economic security, the middle classes demanded greater political liberty, and monarchies and autocracies were overthrown, replaced, or forced to comply with the publics' demands.<sup>26</sup>

France experienced what was termed the February Revolution, a period in which Parisian protestors demanded and obtained the abdication of King Louis Philippe.<sup>27</sup> Meanwhile in Germany, after more than a decade and a half of discontent, the Märzrevolution would soon be underway.<sup>28</sup>

The Märzrevolution, or March Revolution, would immediately follow France's February 1848 upheaval, and deeply impact movements throughout Germany.<sup>29</sup> As people demanded fundamental liberties of press, assembly, and political representation; life throughout these nations grew increasingly difficult.

## **EXODUS FROM THE OLD WORLD**

Unsurprisingly, immigration from these nations to the United States would grow during this period. Among the German immigrants to traverse the Atlantic and make their new home in the United States, was Andrew Reisenger.<sup>30</sup>

Fortunately, after emigrating, Reisenger would find himself



settling close to Prentiss' vineyard. Hearing of Prentiss' success, Reisenger contracted with David Wagener to locate and pay for the land and the planting of three acres of Catawba.<sup>31</sup> This was to be the first vineyard planted in the region with the stated goal that the grapes would be suitable for the production of wine and brandy.<sup>32</sup> After the planting, Reisenger would manage the vineyard and divide the profits from the production equally with Wagener.<sup>33 34</sup>

In 1853, Reisenger established the 3 acre vineyard in the nearby hamlet of Harmonyville, today part of Pulteney.<sup>35</sup> Reisenger learned many lessons about the very different nature of the native labrusca grapes (also known as foxy grapes) in the first few years of the vineyard. Reisenger had planted the vines in a manner identical to what he had done in Germany, with vines being planted four feet apart, and trained to grow about four feet high.<sup>36</sup> The vigor of Catawba forced Reisenger to realize that the trellis systems must be raised, and many of the vines removed.<sup>37</sup> In fact, Reisenger removed nearly three quarters of the planted vines.<sup>38</sup> These vineyard adjustments proved very beneficial for the vigorous labrusca vines.<sup>39</sup> His vineyard became one of the most productive on the shores of Keuka Lake,<sup>40</sup> and his professional approach to vineyard management, with techniques such as pruning and training vines, inspired a small group of businessmen to set out on grape growing ventures of their own.

Twenty six years later in 1879, when the Reisenger vineyard was owned by Jacob Wagener, The U.S. Department of Agriculture saw fit to highlight the vineyard, applauding the fact that since it had been planted, it had never produced a bad crop.<sup>41</sup> The conclusion was that the Keuka Lake region was rightly called the "Rhine of America."<sup>42</sup>



## **SERIOUS COMMERCIAL WINEMAKING BEGINS IN THE FINGER LAKES**

Within 30 years of Reverend Bostwick's first plantings, commercial winemaking would begin in the Finger Lakes with the founding of the Pleasant Valley Wine Company in 1860.<sup>43</sup> In fact, according to the Pleasant Valley Wine Company, as a consequence of many European immigrants' discovery of the ideal grape growing conditions in the Finger Lakes, business leaders recognized the opportunity to move beyond home winemaking and establish a commercial presence.<sup>44</sup> "On March 15, 1860, Charles Davenport Champlin and 12 local businessmen consolidated their holdings under 'Articles of Association for the Manufacture of Native Wine' and, with \$10,000 capitalization, built the first winery in this region, The Hammondsport and Pleasant Valley Wine Company, which was designated as Bonded Winery No.1 in its State and Federal districts."<sup>45</sup>



Jules Masson  
Harper's Weekly, 11 May 1872

Pleasant Valley set its sights on becoming a "champagne house" - crafting fine French style sparkling wines from the grapes grown off of the shores of Keuka Lake and into Yates County, bordering on Seneca Lake. The popularity of Pleasant Valley's sparkling wines exploded, thanks in part to the crafting of truly excellent wines by James Masson, and later his brother Jules, both of whom hailed from France.<sup>46</sup>

Within seven years of its founding, Pleasant Valley was winning



awards in Europe for its sparkling wines, and by 1873, Pleasant Valley's Great Western Champagne had won a gold medal in Vienna wine competitions. Interestingly, the reference to Pleasant Valley's "Great Western Champagne," has roots far more local than the far-flung capitals of Europe. As legend has it, Pleasant Valley's sparkling wine was being enjoyed one evening by a select group of trendsetters in Boston, a city known at the time for being on the cutting edge of America's cultural development. The wine, exceedingly appreciated by the group, was deemed to have come from America's frontier, the far western reaches of New York as opposed to France's Champagne Appellation, and declared to be the Great Western Champagne. Shortly thereafter, the sparkling wine would be forever labeled "Great Western Champagne."<sup>47</sup>

The sparkling wines being produced by Pleasant Valley and the sweet wines being produced in the region, won wide appeal among consumers and intellectuals in the late 19th century. In addition to the sparkling wines, the regions' Catawba wines had garnered a significant cult following. In fact, Catawba had gained such a large following that intellectual luminaries such as Henry Wadsworth Longfellow, penned a poem entitled "Catawba Wine," where he enunciated the great divide that existed between the wines of Europe and those being produced in the New World:<sup>48</sup>

"Drugged is their juice  
For foreign use,  
When shipped o'er the reeling Atlantic,  
To rack our brains  
With the fever pains,  
That have driven the Old World frantic.

To the sewers and sinks  
With all such drinks,  
And after them tumble the mixer;  
For a poison malign



Is such Borgia wine,  
Or at best but a Devil's Elixir.

While pure as a spring  
Is the wine I sing,  
And to praise it, one needs but name it;  
For Catawba wine  
Has need of no sign,  
No tavern-bush to proclaim it. . .”<sup>49</sup>

For 19th century Americans, carving out a national identity separate and apart from that of the European nation states, the American style of winemaking, with its sweet simple wines were vastly more egalitarian in nature and appeal. The varietals of Catawba, Isabella, Delaware, Diana, Iona, Concord, Norton, Ives, and Clinton were the flagship grapes of this early winemaking era in Finger Lakes.<sup>50</sup> These grapes were native grapes, indigenous to the U.S. and not found on the European continent. This fact was a source of pride for some, but for the wine connoisseur, it was frustrating. It is widely recognized that native grapes (*vitis labrusca*), produce flavorful fruit but inferior wine, when compared to grapes originating in Europe (*vitis vinifera*).

*Vinifera* grapes, or the varietals we most often think of when it comes to fine wine, varietals like Riesling, Chardonnay, Pinot Noir and Cabernet Sauvignon, are different from *labrusca* grapes in that there is a higher content of sugars and solids in *vinifera*, creating a wine with a greater degree of richness, complexity, and aging ability.<sup>51</sup> *Vinifera* grapes had been planted in the cool climate region of the Finger Lakes from very early on, but the vines would rarely survive winter, or the myriad other pests or diseases that afflicted the vines. In spite of this, the lack of *vinifera* varietal wines being crafted in the Finger Lakes did not result in stalled growth for the Finger Lakes or the New York State wine industry.



In fact, the explosion in wine production in New York propelled the state to being the largest wine producer in the United States by 1890.<sup>52</sup> The exponential growth is astounding to review, with 82,000 gallons of wine being produced in 1870, and 2,528,000 gallons of wine produced by 1890.

In this era, the Finger Lakes had more than 24,000 acres of vineyards.<sup>53</sup> In spite of the fact that there were hundreds of proprietors growing the grapes that would be made into wine, there remained only a handful of wineries in the Finger Lakes, with most of them centered on Keuka and Seneca Lakes. Notable among them, were Pleasant Valley (known as Great Western), Urbana Wine Company (known as Gold Seal), the Seneca Lake Wine Company, Germania Wine Cellars, Columbia Wine Cellars, Hammondsport Wine Company, Lake Keuka Wine Company, Empire State Wine Company, White Top Winery, and the Paul Garrett Winery in Penn Yan.<sup>54</sup> Additionally, in 1882, with the founding of Taylor Wine Company by Walter Taylor, a master cooper who had moved to the region as a result of the growing wine industry, and Widmer Wine Cellars in 1888, the companies that would carry Finger Lakes winemaking forward into the twentieth century, had been established.



VIEW:  
Cornell University's  
Online Exhibition:  
"Song of the Vine."

## **EARLY BREAKTHROUGHS IN GROWING VITIS VINIFERA**

With New York and the Finger Lakes firmly considered to be the center of wine production for the United States by the end of the 19th century,<sup>55</sup> the 20th century ushered in a wave of intensely serious efforts to improve the quality of wine being produced, namely



by shifting the attention of the wine grape source for winemaking away from the native varieties that were being used, and instead focusing on hybrids (genetic crosses between *labrusca* and *vinifera*), and even *vinifera* varieties.<sup>56</sup>

The year 1911 was a banner year at the Agricultural Experiment Station in Geneva, NY, where a deliberate *vinifera* breeding program began, with penultimate success being declared in 1917, when R. D. Anthony stated that the four primary diseases and afflictions impacting *vinifera* development in the Finger Lakes could now be adequately controlled using a variety of methods.<sup>57</sup>

Reflecting on Anthony's writing, a sense of optimism and energy pervades his treatise, "*Vinifera* Grapes in New York."

"For two hundred years the colonists and early horticulturalists tried in vain to grow the European grape, *Vitis vinifera*, in eastern America. Every attempt resulted in failure until finally the conviction became thoroly [sic] established that this grape could not be grown in this region. The end of these attempts was hastened by the discovery of satisfactory native sorts such as Isabella and Catawba.

...  
In the century which has passed since the last serious attempt to grow these grapes in the east, we have learned that there were four chief causes for these failures: (1) the downy and powdery mildews, (2) black-rot, (3) a root sucking louse called the phylloxera and (4) winter injury. Satisfactory means of control have been found for all these troubles."<sup>58</sup>

Later in the pamphlet, Anthony goes on to describe the generous donations the Experimental Station Geneva received of *vinifera* vines that had been grafted on native root-stock from viticulturists throughout the eastern U.S. Although several years





of trials were required, Anthony described what he found to be the effective solution to dealing with the harsh New York winters.

"The first year the grafts made a vigorous growth. In the fall the shoots were bent to the ground and a few inches of dirt thrown over them. In the spring, as soon as the ground could be worked, they were uncovered and tied to the trellis. With this cheaply applied protection they went thru the winter without injury. Some of the vines fruited in 1912 and since then the Viniferas have, as a whole, borne crops as good or better than most of the native sorts, when allowance is made for the smaller size of Vinifera vines."<sup>59</sup>

And yet, with optimism brimming for the future of vinifera cultivation in New York, Anthony expressed great reservation for the propagation of vinifera on a commercial scale.<sup>60</sup> He warned, "It will take several years to test out these varieties to find which are best adapted to the conditions in the wine region of the State and, after the proper kinds are found, it will be several years longer before sufficient vines could be brought into bearing to have any effect upon the wine industry."<sup>61</sup>

Finally, Anthony went on to discuss the vinifera varieties that he believed could be successfully propagated for table grape, juice, and wine production. As far as wine grapes, Anthony foresaw Pinot Noir, Pinot Blanc, and a Hungarian vinifera grape, similar to Pinot Noir, named Kadarka, being grown in the Finger Lakes with great success.<sup>62</sup> Anthony continued in varietal recommendations with a caveat, that many vinifera varieties were still on probation, but showed promise for New York. Among these grapes "on probation," Anthony recommended Gewürztraminer and a series of Muscat grapes.<sup>63</sup> Interestingly,



READ:  
R.D. Anthony's  
Vinifera Grapes  
in N.Y.



Anthony made no mention of Riesling, the very grape which would usher in a winemaking renaissance, and a new era of vinifera cultivation in the Finger Lakes.

In the midst of what can only be considered a shift in the center of gravity for American wine consumption - first from Europe, then to America's labrusca based sweet wines, and finally to the rapidly developing fine wine industry centered in New York's Finger Lakes region, the heavy hand of the 18th Amendment to the Constitution prohibited the manufacture and sale of alcohol. Any hopes that Anthony or other viticulturists at the Experimental Station harbored that New York would develop into a vinifera producing wine region, were vanquished with Prohibition.

## **HEADWINDS SLOW THE GROWTH OF THE REGION**

In spite of its role as the center for American wine production, the Finger Lakes could not compete with Prohibition. Even after repeal of Prohibition, world wars, competition from California, and a drastic change in the tastes of American wine consumers towards drier wines would further diminish the region. Although some Finger Lakes wineries survived Prohibition, the continued existence of one winery in particular, would forever impact the future of Finger Lakes wine and grape production - Gold Seal Vineyards.

Gold Seal Vineyards, founded as Urbana Wine Co. in 1865, was New York State's bonded winery No. 2.<sup>64</sup> From its earliest days, it set out to craft excellent sparkling wines, beginning a tradition of importing winemakers from the finest of champagne houses in France, to craft wines made from grapes grown in New York.<sup>65</sup> The first winemaker for Gold Seal was Charles LeBreton, who had been with the Rheims, France based Roederer Champagne Cellars.<sup>66</sup> Roederer was originally founded in 1776, and is recognized



throughout the world today for its production of the famed champagne, Cristal.

LeBreton was succeeded by another French winemaker, Jules Crance, who had been with Moët et Chandon in Epernay.<sup>67</sup> Moët et Chandon, founded in 1743, was known at the time for building a loyal fan-base throughout Europe that included royalty and aristocracy. Today Moët et Chandon produces more than two million cases per year, with its champagne generally fetching premium wine prices. While with Urbana Wine Co., Crance is credited with developing the branding of the wine as Gold Seal, capitalizing on the variety of awards the wine had won.<sup>68</sup>

With the onset of prohibition in 1919, Urbana Wine Co. reorganized as Gold Seal Products Co., and then did the only thing it could do to stay in business - craft sacramental wines.<sup>69</sup> Sacramental wines, or wines used by the church, were the “saving grace” for many existing wineries. Without the production of sacramental wine, there would have been no reason to continue their operations.<sup>70</sup> Gold Seal even crafted a sacramental champagne, as well as a champagne that was labeled as a tonic medicine.<sup>71</sup> (See the Appendix at page 203 for a copy of an official government medicinal alcohol prescription). Although business was stymied, the distinctly American traditions that had begun at Gold Seal, of crafting fine sparkling wine from labrusca vines, endured throughout prohibition, only on a much smaller scale.<sup>72</sup>



WATCH:  
About Prohibition

The end of prohibition led the Urbana Wine Co. to resurrect its brands for wider public consumption, and it reorganized under the leadership of Eugene Underhill Jr. in 1933.<sup>73</sup> One of Underhill’s first orders of business was to once again turn to a world-class French winemaker.



## THE RESURRECTION OF THE FINGER LAKES WINE INDUSTRY

Underhill turned to esteemed wine maker Charles Fournier. Interestingly, Fournier had originally been tasked with finding the right person for the job at Urbana, but ultimately concluded that the right person was actually himself.<sup>74</sup> In 1926, Fournier had followed in his uncle's footsteps, and taken the position of winemaker at famed French champagne house, Veuve Cliquot Ponsardin, in Reims, France.<sup>75</sup>



WATCH:  
Veuve Cliquot  
History/  
Marketing  
Video

To have been a winemaker for Veuve Cliquot in the early 1920's, indeed even today, was to have achieved an astounding level of success. Veuve Cliquot was a pioneer in establishing the modern methods of champagne production, and its sparkling wines were heralded by kings and queens, business titans and aristocracy, as among the most desirable in the world. Its bold yellow label, still easily recognizable today as the signature of this fine wine, is a bright symbol that this famous champagne house, established in 1772, still shines in the world of sparkling wines.

Fournier's decision to accept the post with Urbana was radical in the sense that he already possessed such a lucrative and secure position with one of the finest wineries in the world. Despite this, Fournier moved to the Finger Lakes in 1934 to work at the Hammondsport based company, where he would craft sparkling wines from Catawba.<sup>76</sup> Even though Fournier would have to work with American labrusca varieties, he would still bring with him his own yeast cultures.<sup>77</sup>

In what remains a poignant testament to the quality of Fournier's abilities to craft fine sparkling wine, the legend of the



California State Fair's Wine Competition in 1950 is a story that is still told around the tasting bars of Finger Lakes wineries.<sup>78</sup> As fate would have it, it was the first time the California competition had been open to wineries outside of California.<sup>79</sup> Fournier's Gold Seal Champagne was a hit, winning the only gold medal in the category, shutting out all of its California competitors.<sup>80</sup> The uproar Fournier's gold medal coup created resulted in the closure of the famous California competition to wineries outside of the state until this very day.<sup>81</sup> Although Fournier was gaining acclaim for wines being crafted in the Finger Lakes, he longed to push the quality of wine emanating from the region even further, by a successful planting of vinifera vineyards, and crafting fine wines from this fruit. After starts and stops with vinifera projects in the Finger Lakes, there was one man who assured Fournier it could be done.

Aside from making the important decision to move to Hammondsport and craft fine sparkling wines for Gold Seal, Fournier's long-term contribution to the Finger Lakes came when he proved he had an eye for spotting talent. In a fascinating exchange, documented by journalist Tom Dial for the Syracuse Herald-Journal and carried in the Schenectady Gazette in 1982, Charles Fournier (who in 1982 was being honored as Wines and Vines Magazine's Man of the Year) described meeting an energetic Dr. Konstantin Frank, and the evolution of their relationship and the New York wine industry.<sup>82</sup>

"It was a revolutionary event, one that indelibly etched new York State on the wine maps of the word, but it came so subtly it was hardly noticeable on a gray fall day in 1950.

'I was attending a seminar at the experimental station in Geneva,' says Charles Fournier, an 80-year-old Frenchman from the Champagne district, who came to this country in 1934 to rebuild Gold Seal



Winery after prohibition and has served as the company's honorary president for the last 15 years.

'We were taking....what do you call it between meetings? . . . a break,' Fournier recalls in broken English laced with a thick French accent. 'I met a man in the hallway who was quite emphatic, and he said, 'Why do you not grow vitis vinifera grapes in New York?'

'I explained to him that we had tried, with the able assistance of Philip Wagner of Maryland, but we had only been successful with small experimental vines that were brought indoors during winter. The Geneva station had discouraged me from experimenting more because the winters are too harsh in New York.

But this man insisted it could be done,' Fournier says. 'He took me by the lapel and told me he had done it in Russia in a climate similar to New York's and he could do it here. That man was Dr. Konstantin Frank.

Since growing viniferas had been my own dream since coming to this country, I decided to give him a try. I provided the land, the labor and the materials, and he grafted vinifera grape vines onto sturdy American root stocks. He covered the grafts well with soil during the winter and they lived.

That was 1951, and six years later, Gold Seal bottled and sold the first vitis vinifera wine ever produced in new York State."<sup>83</sup>

## **THE FUTURE OF THE FINGER LAKES:**

### **A PATH BLAZED BY DR. FRANK**

The path that led Dr. Konstantin Frank to the experimental station in Geneva is a quintessentially American story of determination. In the same way that social strife in Europe had initiated a migration of talented grape growers from the continent in



the mid-1800's, the aftermath of World War II, and social strife in his then home country of the Ukraine after the Soviet Union's occupation, would lead Dr. Frank to emigrate from his own country to the United States.<sup>84</sup> In the late 1940's and early 1950's, the Frank family had found themselves in the middle of a terrible quandary - being ethnically German, they were unwelcome in their home country of the Ukraine now that it was under Soviet control, however, an expatriation to nearby Germanic Austria put them face to face with a population that saw them as Russian.<sup>85</sup> Immigration to the United States was one of the few options that lay before them if they were to find a home where they could be accepted for who they were.<sup>86</sup>

In 1951, at the age of 52, Dr. Frank arrived in New York City with his wife and children.<sup>87</sup> Speaking five languages and having been a widely respected plant scientist in the Ukraine<sup>88</sup> with a Ph.D. in viticulture,<sup>89</sup> Dr. Frank was clearly exceedingly intelligent. Despite impressive credentials, he had a family to take care of, and consequently spent the next two years of his life washing dishes in the City, saving every penny in order to obtain the bus fair to reach Cornell University's Agricultural Experimental Station in Geneva, NY.<sup>90</sup> He knew that this was where America's preeminent cool climate research on wine grapes was occurring, and that if he could get there, there was a good chance he could find a way to further his life's passion of cool-climate vinifera vineyard cultivation.

The hunch he had, that the Experimental Station would put him in direct contact with people who shared his vision, was correct. However, at the time, the Station was still very focused on the cultivation and development of hybrid varieties that would be successful in cool-climates, as the Experimental Station had all but brushed aside the notion of vinifera grape growing in the Finger Lakes.<sup>91</sup> Dr. Frank was frustrated by his two years at the experimental station, but there is no denying that his tenure at the



Station was an act of divine intervention, or at least evidence of the power of sheer human determination. Dr. Frank's time at the Station stands an incarnate example of how important it is to be in the right place at the right time.

Meeting Charles Fournier for the first time, the two, as immigrants with a passion for vinifera grape growing and for wine, had a great deal in common.<sup>92</sup> In fact, by all accounts, the first conversations they had took place in French.<sup>93</sup> There is no small sense of irony that French was the language they chose to first discuss viticulture in.<sup>94</sup> Besides the fact that Fournier was a native French speaker, it has long been recognized that English is a language that is ill adapted for the unique dialect of both viticulture and viniculture.<sup>95</sup>

As noted above, this meeting inspired Fournier and Frank to begin one of the most important relationship in American winemaking. Fournier would hire Dr. Frank on the spot, to be director of research for Gold Seal.<sup>96</sup> Once again, the ethnic German would revolutionize grape growing in the Finger Lakes, and the French would begin crafting award winning vinifera wine. What could possibly be more American than that?

The revolution that Dr. Frank employed was a technique he had used to grow vinifera in his native Ukraine, and the one that had been used by the Experimental Station forty years prior to his arrival. He would take the rootstock of hardy American vines, and graft onto the base of the root, the vinifera varietal he sought to grow. The native vine, genetically protected from the devastation that phylloxera wrought on vinifera varietals, would provide one level of protection for the vine. Additionally, in the cold and harsh winter months, Dr. Frank would mound up dirt around the base of the vine and the graft, thereby protecting the vine from the excesses of the cold weather. Combining these two techniques, vinifera varietals





would soon begin to flourish in the Finger Lakes. Of course, not every vinifera varietal would prove a perfect match for the cool climate growing region, but Dr. Frank knew that in time, there would be vinifera varietals that would become synonymous with the region. Dr. Frank's genius was, in part, his absolute determination to vinifera production. Whereas many before him had let such projects fall by the wayside, Dr. Frank did not waver in his viticultural convictions. As a result, the Finger Lakes owes Dr. Frank a debt of gratitude.

In the decade he worked with Gold Seal, Dr. Frank would graft more than 250,000 European vinifera vines onto American rootstock.<sup>97</sup> Gold Seal heavily invested in planting Chardonnay, Pinot Noir and Riesling, and produced wines from these varietals only in the best years. While at Gold Seal, Dr. Frank had begun to plant some of his own vinifera vines at a farm he had purchased, and by 1962, his first vinifera vines were in production and his Vinifera Wine Cellars was established.

Remarkably, Dr. Frank set out on his own venture when he was sixty five years old. According to Fred Frank, Dr. Frank's grandson and the president of Dr. Konstantin Frank Vinifera Wine Cellars in Hammondsport, "At a time when most people were thinking of retirement, he was embarking on this new venture. He had so much passion and energy for this cause, which was that Americans deserved better wine."<sup>98</sup>

Legends abound in the New York wine industry. Once such legend involved a conversation and tasting in California between Nathan Chroman and Joe Heitz.<sup>99</sup> Chroman was a Southern California based personal injury attorney and wine enthusiast, known widely for his weekly column on the wine industry, as California was experiencing an epochal wine boom in the 1970's and 1980's.<sup>100</sup> Joe Heitz is a name as integral to the development of the modern California wine industry, as John Adams was to the founders of the



WATCH:  
50 Years of  
Dr. Franks

United States. Heitz was one of the greatest American winemakers and innovators. Not only were his wines treasured in his time, and indeed still today, but he is credited with such innovations as the single vineyard annotation on exceptional wine, and his passion for his industry.<sup>101</sup>

In a lighthearted exchange between Chroman and Heitz, Chroman is noted as saying, “I served (Frank’s) Johannesburg Riesling Spatlese blind to one of California’s most notable winemakers and wine drinkers, Joe Heitz, and, without hesitation, he said it was a German moselle [sic] (rated among the finest wine growing areas of the world along with nearby Rheingau in Germany and Bordeaux in France). I watched with glee, pride, and a little fear as I unveiled the label. Then my friend and I laughed together, for the joke was really on both of us to discover that New York wines from the tutelage of Konstantin Frank are so superb.”<sup>102</sup>

As superb as Dr. Frank’s wines were, and remain today, the Finger Lakes wine industry was languishing in the 1970’s. Large international concerns had continued to cannibalize the existing large wineries. From Taylor Wine Company, to Great Western, to Gold Seal. One by one, each winery was consumed by a large company - Coca Cola then Seagrams. Rather than focusing on building the New York brand for wine, these companies decided to purchase grapes en masse from California, and other grape growing regions, where the grapes were cheaper than New York grape growers could afford.<sup>103</sup> The end game became less about quality and *terroir*, it was about mass producing wine of the most generic quality, “jug wine,” as it is often called.<sup>104</sup>

The cultural loss was clear to the early vintner visionaries, but the economic loss was devastating to the state’s wine grape growers. Without a market to sell their grapes, but with the burdens



of state regulation on starting or building a winery, there was no where for the state's grape growers to turn to salvage whatever may have been left of their businesses.

### **THE FARM WINERY ACT OF 1976**

To combat the the numerous problems the state's wine industry faced, namely a rapidly degrading reputation for wine production and the serious economic troubles facing grape growers, the New York Farm Winery Act was conceived.<sup>105</sup> At its core, the Act sought to make it feasible to start a winery in New York without the excessive regulatory burden of the previous standards for starting a winery, while also permitting them to engage in direct to consumer, direct to retail, and direct to wholesale, sales of their products.<sup>106</sup> By way of example, prior to the passage of the Farm Winery Act, a winery was required to sell 95% of their wines through a distributor, and the fees related to the operation of a winery were out of reach for the small business person or farmer.<sup>107</sup> The caveat to these requirements, was that the state's farm wineries were required to use fruit grown in New York.<sup>108</sup> The growth was immediately explosive, moving from 16 wineries in the state in 1976,<sup>109</sup> to more than 300 at the end of 2012.

In addition to vastly increasing the quantity of wineries, the quality of wines began an exponential improvement as well. From the cloying sweet wines produced from concord and catawba, to the fine wines of Riesling, Chardonnay and Pinot Noir, the quality of Finger Lakes wines has drastically improved over the decades.

The impact that the Farm Winery Act had on the state, and in particular the Finger Lakes, can not be overstated. Almost immediately, farm wineries sprung up on all of the Finger Lakes. Glenora Wine Cellars and Wagner Winery were among the two earliest wineries on Seneca Lake. In fact, according to Glenora, when "the



Farm Winery Act of 1976 was passed, Gene Pierce along with Eastman Beers, Edward Dalrymple, and Howard Kimball seized the opportunity to open the first winery on Seneca Lake.”<sup>110</sup>

Ray Spencer, who currently owns Lake Street Wine & Liquor in Penn Yan, remembers those pioneering early days in the immediate aftermath of the passage of the Act. Working at Glenora in 1977, and ultimately becoming General Manager,<sup>111</sup> Ray worked as a “cellar rat” to John Williams, the first winemaker at Glenora.<sup>112</sup> John is now the winemaker at the highly acclaimed Napa Valley winery, Frog’s Leap, situated in the magnificent Rutherford district. Ray left after his first year, to work in sales for wine industry giant Gallo, but returned shortly after to help Glenora gain a footing with local retailers and restaurants. In the early days, Glenora had a tasting room, but relatively few visitors. The Finger Lakes was not yet a wine destination, and many tourists had not been exposed to the fine wines being crafted in the Finger Lakes. If people were familiar with wines from the region, it was generally as a result of the widespread jug wines, and most were certainly not aware of some of the magnificent work being done with vinifera varietals by the burgeoning industry of craft and artisan wineries.

A few miles north of Glenora, and only one mile north of Villa Bellangelo, was one of the other early “settlers” of the modern era of Finger Lakes wine making, Hermann J. Weimer.

Like Dr. Frank before him, Weimer had arrived in America with a wealth of experience and a passion for vinifera. However, like Dr. Frank, Wiemer had to bide his time working with varietals he had found less desirable than vinifera. For thirteen years, Wiemer worked with hybrid and native varietals throughout his tenure with Bully Hill Vineyards.<sup>113</sup> In these intervening years, as Wiemer helped Bully Hill climb to an irreconcilably renown position within the world of Finger Lakes wineries with his extraordinarily crafted wines, dedication to



the vines, and superb interpretations of hybrid varieties, he was clearly planning something quite different from Bully Hill that would bear his own name.<sup>114</sup> When he decided to plant his own vineyards on the west side of Seneca Lake in 1976 in the town of Dundee, he made the bold decision to plant only vinifera vines.<sup>115</sup>

Hailing from Bernkastel, in Germany's renown Mosel valley, Wiemer came from a family that had been crafting the finest German rieslings for more than 300 years.<sup>116</sup> According to Wiemer's website:



WATCH:  
Bernkastel Wine  
Tourism Video

"All he needed was the right place to apply his skill and passion for wine-making at the highest levels. In the little town of Dundee, on the western shore of Seneca Lake, he found it. Hermann discovered that the cool climate and gravelly soils of the Finger Lakes were similar to his family's vineyards in the Mosel Valley. At a time when very few thought it was possible to grow vinifera varieties on Seneca Lake, Hermann believed that the unique soil types and moderating weather effects of the Finger Lakes would make it possible to produce great wines here. German folk wisdom held that Riesling grapevines would flourish where black cherry trees thrived. Subsequently, Hermann purchased 80 acres of land on which we now have the winery and the 'HJW Vineyard.'"<sup>117</sup>



WATCH:  
Mosel Wines -  
German Riesling

Throughout its rich history, the Finger Lakes has continually attracted the most talented individuals throughout the world. From the finest winemaker's in France, to acclaimed German viticulturists, to ingenious business people who knew there was something



extraordinary about these lands ... those with impressive talent, a devotion to wine, and an intention to leave an impression on one of the world's truly great wine regions find their way to the Finger Lakes.

The history that was inspired by the innovators in this early renaissance era, after the Farm Winery Act was passed, are numerous. Books will be dedicated in the coming years to memorializing these truly heroic figures, and the wineries they built.

From the beginnings of wine production in America, wine connoisseurs have sought frontiers. As the Atlantic seaboard elite sought the finest sparkling wines in the country, they turned to the Finger Lakes more than a century and a half ago. As the nation's palate developed and Americans looked toward old world style vinifera wines after World War II, Americans looked west to California. Indeed, the entire wine loving community has spent the last three decades searching out the wine frontiers of the world, from Australia, to Argentina.

It's commonly reported in the media that warfare today is asymmetrical. There are no "front lines," the front lines in the modern combat zone are all around you. Likewise, America's frontier approach to winemaking has gone from one of distinct boundaries, pushing ever westward, to being an asymmetrical wine frontier.

The American wine palate is once again in search of a new experience, and with decades of practicing our art with vinifera varieties under our belts in the Finger Lakes, the American desire to explore a new wine frontier will once again turn to the east, where dynamic, rich, mineral based soils, impacted by millions of years geological transformations, combine with cool-climate growing conditions. The great irony is that one of the great new frontiers for grape cultivation and winemaking in the United States, was once one of its old frontiers.



For just as the European wine lover's palate has evolved over centuries to recognize that great wine comes from a variety of regions with varying soils and climates, so shall the American wine lover recognize, in short order, that America has its own specialty wine regions. A crisp, pleasingly acidic, food friendly Riesling, like one you will find in the Finger Lakes, one that truly expresses the *terroir* of the Finger Lakes, is something unique to our region. When tasting these wines, there is a "sense of place" that will envelope you. A world of wine wonder awaits all those who seek to discover our region, and we are thrilled to be a part of this exploration with you.



The Missick Family  
Owners of Villa Bellangelo





2

# FinelyCraftedWine

## From Local Roots

Villa Bellangelo is situated in a magnificent location atop a hill overlooking central Seneca Lake. It is located in the Village of Dundee and the Town of Starkey, within the County of Yates. The tasting room has offered visitors breathtaking views for decades, but these historic lands have been a part of the heart of Finger Lakes agriculture and grape growing for centuries. In fact, as you drive the winding path from Route 14 to the winery, you pass the oldest vineyard in Yates County, the handiwork of grape vines planted by Dr. Byron Spence in 1866, are still vibrantly growing and producing one of nature's most precious berries.



The history of the Spence family is one that is interwoven with the development of the grape and wine industries in the Finger Lakes.



The Spence Family  
Homestead  
The Cobblestone House

The original Spence family homestead still stands as an example of their integral part of the historical narrative in the local area, and as a testament to the construction techniques used by the Irish immigrants in that era. The home, a grand old cobblestone with walls 36 inches thick, is located at 4306

Lakemont-Himrod Road, just off of Shannon's Corners. Built in 1850 by Irish immigrant masons who had completed work on the Erie Canal, the Irish had transported most of the stones used in the construction from Lake Superior and Lake Ontario through the use of the canals, boats and oxen. Legend has it that these Irish immigrants used a superior hand made mortar whose recipe is lost to history. Considering the great efforts it took to construct the home, the estimated cost of between \$30,000 and \$40,000, truly was a vast sum for the time.<sup>118</sup>

Byron's grandfather, John Spence, was an Irishman who emigrated to the United States in the late 18th century, and settled in Philadelphia. In 1794, he married a Philadelphia native named Rachel Roberts, and the two had six children together. Byron's father Henry, was one of these children, and was born in 1800, after the

family had moved to and settled in Lodi, NY, on the east side of Seneca Lake. Henry had a strong intellect, and ultimately studied medicine, receiving a diploma from the College of Physicians and Surgeons in New York.<sup>119</sup> In 1891, the College of Physicians and Surgeons was officially merged with Columbia University as



VISIT:  
Cobblestone  
Springs



an integral part of the university.<sup>120</sup>

After graduation, Henry found his way to Yates County to begin his medical practice. At the age of 24, he married Patty Boardman, bought 100 acres, and began his life in rural western New York. Shortly after the two were married, on March 19, 1825, Byron was born. Henry and Patty would go on to have two additional children over the ensuing decade, with Flora being born in 1826, and Riley being born in 1835.

Tragedy struck Patty however, and in 1843, she passed away. Henry did remarry a woman named Elizabeth Shoemaker, though Henry himself would ultimately pass away 23 years later in 1866.

Stafford Cleveland, in his history of Yates County, described Dr. Henry Spence as “a physician of eminence and widely extended practice, being often called for consultation in difficult cases far from his home. He was also an enterprising farmer and skillful fruit culturist of large experience. He was a man of superior intelligence and liberal views, and a citizen of much worth and influence. In politics, he always took an active interest, and was elected to the Assembly in 1841. In 1860 he was presented by the delegates of Yates County for the Republican Congressional nomination. He was a man of genial and kindly spirit, and in social life was highly respected.”<sup>121</sup>

### **DR. BYRON SPENCE**

On the heels of such praise for his father, Byron became a renown and respected man in his own right. He was recognized as one of the first students of Starkey Seminary, of which his father was among the first trustees of the school.<sup>122</sup> The Starkey Seminary was a highly regarded center for Christian based education that differed from other seminary schools like it at the time, by being strictly non-sectarian in its approach to the Christian faith.<sup>123</sup> Additionally, it was



Dr. Byron Spence

noted that the course of study included the “a complete academic and college preparatory course, with art, music, commercial and stenographic departments.”<sup>124</sup>

Dr. Spence would go on to New York City where he would earn his degree from New York University in 1850. He would become a well-rounded, classicist, and ideal

citizen of his community and the United States of America. A physician, Civil War veteran, and farmer, his agricultural activities on the old family farmstead gravitated towards grape growing on the Eastern end of the property, at the shores of Seneca Lake, at what is today Villa Bellangelo.<sup>125</sup> He was active as a leader in the agricultural community, serving on the board of the Agricultural Society in Yates County, and a name featured in the popular periodical of the time, “The Cultivator and Country Gentleman.”<sup>126</sup>

Historian Stafford Cleveland wrote in 1870 about the development of the various vineyards in Yates County and in particular Starkey, saying, “[t]he lands of Starkey in proximity to the Lake, have become noted for vine culture, and are probably excelled by few if any localities in the production of the fruits of our climate.”<sup>127</sup>

Listing the names of the cultivators of grapes, Dr. Byron Spence ranked among the top vineyardists as measured by vines under acre, tied only by very few of his contemporaries in Yates County. Cleveland continues in addressing Dr. Spence as a cultivator of pears, peaches and other choice fruits. “Few localities in all our favored country are so rich as this town of Starkey in advantages of soil, climate, scenery and situation. Its abundant products find an easy and convenient market, and the fatness of the land has been



well transmuted into wealth and easy conditions of life by its enterprising farmers.”

Dr. Spence’s community involvement was not restricted to agricultural activities.<sup>128</sup> He was also a member of the Yates Medical Society.<sup>129</sup> The Yates Medical Society, acted as a medical licensing board in its day, examining candidates who sought to practice medicine, and granting or denying them a license for such practice in the county.<sup>130</sup>

Dr. Byron Spence died at the age of 59 on March 15, 1884. He was buried at the Hillside cemetery in Dundee, NY.<sup>131</sup> Dr. Spence had lived through and participated in an epic era of American wine history, as well as a classic land-boom in Yates County, particularly for parcels adjacent to the lake, where the grape growing slopes were deemed to be perfect locations for the vines.<sup>132</sup> Between 1865 and 1870, property that had held little value for other agricultural practices because of its sloping nature and dense forests, skyrocketed in value as grapes were cultivated and brought to market.<sup>133</sup> Land prices increased by factors of ten during this period, where acreage that had traditionally been valued at \$25 per acre soared to \$250 per acre.<sup>134</sup> By 1870 however, a surplus of fruit had reached the market, and grape prices had fallen to an average of three cents per pound.<sup>135</sup> Subsequently, the market for prized lakeside land collapsed as well.

Though Dr. Spence once cultivated dozens of acres under vine, today, there remains only five solitary rows of these vines. At its peak, the entire property was covered in acre upon acre of vines, mostly Isabella and Catawba. Fortunately, despite the removal of nearly all of this rich viticultural heritage, the Missick family is seeking to preserve this history, care for what little remains of Dr. Spence’s grape growing legacy, and nurse the remaining gnarled vines back to health.



For generations after Byron's fervent efforts at grape growing, the lands at Villa Bellangelo remained quiet. After the initial successes of the 1860's, there doesn't appear to have been any more extensive vineyard cultivation or winemaking at the property until 1986, when David Miles acquired the property.

## SQUAW POINT WINERY

On June 5, 1986, David Miles co-founded Squaw Point Land and Wine Co. with neighbors Linda and Scott Conrad.<sup>136</sup> In a short period of time, the winery would be known as Squaw Point Winery, at the very location where Villa Bellangelo is situated today. David Miles had been a popular pharmacist in the area for more than fifteen years, prior to inheriting the land that would become his future winery.<sup>137</sup> Squaw Point Winery had a thematic marketing presence in the area known as the Barrel People.<sup>138</sup> Wine barrels, customized with arms and legs and positioned in a variety of poses, were a regular fixture along Route 14. Entering the winery, the Barrel People were all posed in active positions, whether they were tilling the land, or pointing the way to the winery.<sup>139</sup>

It is amazing that even from the wineries earliest days, the stories of the legendary gnarled vines and 1866 vineyards played prominently as an important narrative for the winemaking activities happening at the property. In fact, Squaw Point continued to recount much of the original history of the property by selling a line

of wines that replicated the original label on the grape crates that were sent to urban markets from Dr. Spence's 1866 vineyards. In the picture, seen on page 52, you can see the packing house used for the grapes, that had long ago disappeared, as a result of a tragic fire.<sup>140</sup>

At least two labels bore the image from the old



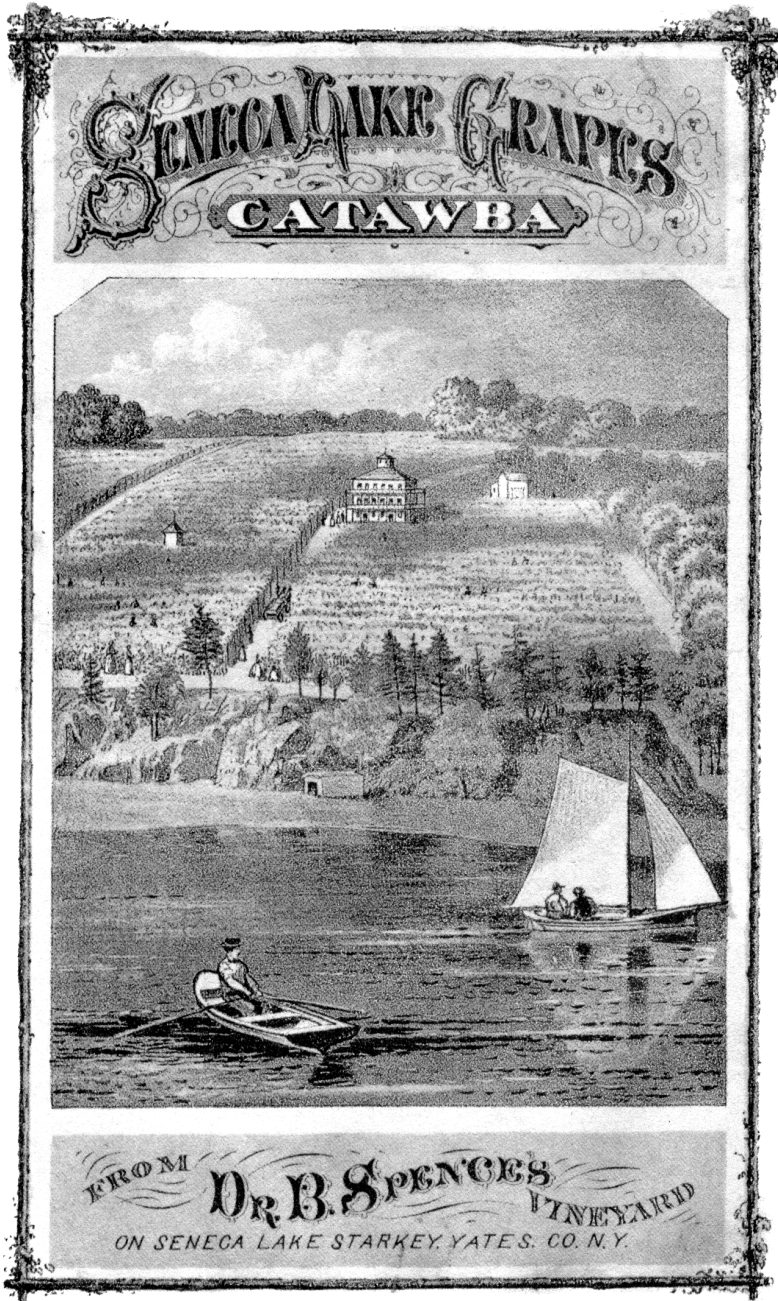
VIEW:  
An original Squaw  
Point Postcard



grape crates, a Seyval Blanc and a blend David Miles called Amity - which contained Leon Millot, DeChaunac, and Cayuga. The Seyval bottle, in particular, recounted the history of the site succinctly, stating:

“The winery is situated in the middle of the oldest vineyard in Yates County, planted in 1866. Our label has been reproduced from the original shipping label of that era used on crates of fresh table grapes sent to the city markets by rail and boat. The wagon path leads to Seneca Lake and Squaw Point, which derived its name from the old Indian squaw who once lived there.”<sup>141</sup>









The folksy charm of Squaw Point attracted many people. Its family oriented atmosphere, with hayrides and other attractions, was much different than most typical winery experiences. According to David Miles, it was the Barrel People that told him “when to pick the grapes and how to proceed with the crushing and pressing.” According to David, the “Prince of Frogs,” a frog dressed in renaissance era garb, was in charge of the Barrel People.<sup>142</sup> A large portrait of the Prince of Frogs used to adorn the building, and it still at the winery. The entire concoction of the Barrel People, their histories and interactions with cartoon creatures, lent itself to a kind of fairy-tale, “Disney-esque” experience. By turning to the appendix, you will see one of the promotional maps for Squaw Point Winery. Humorously, Hermann Wiemer’s reaction to Squaw Point was recorded in the Finger Lakes Times, when he stated “I only know there’s a bottle on the road. . . We are trying to make wine you see. We would like to get known for our product.”<sup>143</sup>

The winery property in those days encompassed more than 100 acres. For personal reasons, the fairy tale of Squaw Point Winery fell apart, the property was subdivided, and parcels were auctioned off. In the winter, when the trees are bare, you can still see signs of the Barrel People throughout in the woods within several miles of the property.

## **VILLA BELLANGELO**

Villa Bellangelo was founded in 2002 by Michael Litterio as “a Finger Lakes winery with a vision of the future,” and Michael settled in to the building that had housed Squaw Point. The existing 10,000 square foot building was now situated on a parcel that consisted of about 10 acres.

Taking pride in his Italian heritage, and taking heart in the fact that he was building on a family tradition of winemaking, the wines



crafted at Villa Bellangelo during Michael's tenure had a distinctly Italian flare to them. Some of the flagship wines from this period were Francesca Rossa (a Bordeaux style blend using Merlot and Cabernet Franc), Bella Bianca (a Seyval Blanc and Cayuga blend), and Sophia (A Cabernet Franc based Rosé). These three wines were named after Michael's daughters, and to truly make the product line-up a family affair, Michael produced a port style wine known as Porto Elena, named after his wife. From a wine development perspective, Villa Bellangelo always had a focus on producing high quality vinifera wines. Having consistently produced award winning Rieslings, Gewürztraminer's, Pinot Grigio's, and Merlots, Bellangelo was among the many Finger Lakes wineries proving year after year that vinifera varietals could grow wonderfully in the Finger Lakes, and produce truly masterful wines.

In the area of affordably priced economy wines, in particular wines that were sweeter, Michael developed the Scooter wine brand. These wines, produced in red, white, blue, and pink, were largely considered simple table wines, produced from a variety of grape sources from the Finger Lakes, and designed to be drunk young. The art for the labels, commissioned by Glenn Reid, featured a Vespa scooter, drawn in an Italian 1950's style, positioned towards the consumer. These were fun wines, meant to be drunk and enjoyed casually with friends and family.

When it came to the use of hybrid grape varietals however, Michael made an important decision in 2008 to purchase several tons of Valvin Muscat from the highly respected local grape grower Jeff Morris, owner of Glenora Farms, and to ultimately have several acres of Valvin Muscat planted on Jeff's farm.

Cornell University, and most notably the Agricultural Extension located in Geneva, NY, have consistently made important contributions to the development of new hybrid grape varietals,



particularly through breeding techniques designed to help foster new grape varieties that have greater resistance to diseases and more tolerance to the cold winters often experienced in the East.<sup>144</sup> Valvin Muscat, a cross between Muscat Ottonel and Muscat du Moulin, was one such variety bred and released by Bruce Reisch, a Cornell professor and highly esteemed researcher, in 2006.<sup>145</sup>

Valvin Muscat was a gamble that paid dividends for Jeff, as his first harvest in 2008 produced wine grapes that exhibited the delicious tropical fruit qualities Muscat is known for, while providing more confidence that the vines would thrive despite the difficult climate of the Finger Lakes, with its warm, often humid summers, and frequently cold winters. With the help of winemaker Darren Bowker, Michael began crafting the Finger Lakes' finest semi-sweet, semi-sparkling Moscato, and it proved to be a hit with customers.



READ:  
NY Food & Life  
Sciences Bulletin on  
'Valvin Muscat'

Oftentimes, when a winery does not grow its own grapes, it is subject to the will of the grape grower. Grape growing is difficult and expensive, and periodically, the will of the winemaker stands in contrast to the desires of the grape grower. A commercial grower, seeking to maximize his profit per acre, may seek to grow as many clusters of grapes on a vine as the vine can produce, since many Finger Lakes grape contracts provide that grapes are sold by the ton.

To the winemaker, "overcropping" certainly leads to larger yields, but lower quality fruit. In the case of some varieties, the winemaker would prefer to limit the production of fruit on the vines so that a harmony is reached between grape production on any given vine, and the quality of the fruit produced by the vine. To oversimplify things, the theory stands that the energy that a vine puts into growing twenty or even thirty clusters, forces the vine to



split its attention between too many clusters. Limiting the number of clusters per vine permits the vine to direct more energy to fewer clusters, thus producing better quality fruit. You can not make great wine out of mediocre fruit.

To compensate for Villa Bellangelo's lack of an estate vineyard, Michael developed relationships with highly respected growers that had some of the best vineyard locations in the Finger Lakes. Although a given season can see a winery sourcing fruit from half a dozen growers or more, Villa Bellangelo has always had two steadfast suppliers in Marty Gibson and Jeff Morris.

## **GIBSON VINEYARDS**

Marty Gibson is a kind, loyal man, who comes from a long line of well known Finger Lakes grapes growers. Today, Marty tends to approximately 10 acres on the west side of Seneca Lake.

His vineyard site, located directly next to Seneca Lake in the town of Penn Yan and village of Dresden, is a marvel to behold. Setting foot in his vineyard, you can sense there is something special about the site. Situated amidst rolling hills, the microclimate results in temperatures that are always a few degrees warmer than other sites in the Finger Lakes. A gentle breeze works its way through the vineyard constantly, drying the leaves and fruit on humid days or after rains; this gentle breath is mother nature's way of combatting mildew problems that can decimate vineyards.

Due to the positioning of the land, and the fact that it lies in a formation that juts out over the lake, a unique lake effect impacts this location, and keeps its temperatures moderate in the winter. In fact, although more anecdotal than scientific, the casual visitor will be struck when entering his vineyard in the fall, long after most vines have already lost their leaves, to find Marty's vines still clinging to life before nature forces them to hibernate for the winter. As a result of



the prime location of this vineyard, Marty's vinifera varieties (Riesling, Gewürztraminer, and Merlot), consistently produce remarkable fruit. Additionally, Marty grows Seyval Blanc, a hybrid varietal popular in the Finger Lakes.

Marty's father, Lee Gibson, at one time had hundreds of acres of vines planted in the Finger Lakes. In fact, there is a legend about his Seyval Blanc vineyard that evidences the fact that Finger Lakes winemaking is like a stand of DNA with hundreds of personalities and businesses woven tightly together.

Hermann J. Weimer and his namesake winery, are synonymous with word-class Rieslings produced in the Finger Lakes. It was a circuitous route that brought Weimer to international prominence as an German winemaker, crafting distinct wines in America.

As discussed previously, prior to the establishment of Hermann J. Wiemer Vineyards, just across the road from Villa Bellangelo, Wiemer was the head winemaker for Bully Hill Vineyards, a winery made famous in part by its headstrong leader Walter Taylor, whose struggles with Coca-Cola Co., the U.S. Patent Office, and many others, led him to reiterate his saying that "they took my name and heritage, but they didn't get my goat."<sup>146</sup>

While at Bully Hill, Weimer worked with Lee Gibson to plant Seyval Blanc, a varietal Weimer would use in the white table wine blends so popular with Bully Hill's customers. Growing up working with his father, Marty was constantly around these vines, and by 19, he was managing his own Seyval vineyards. Grape growing was in Marty's genes, but by his early twenties, he had turned away from a farming career, and set off for a career in education.

The memories of the days he had spent with his father in the Seyval vineyards stuck with Marty though, and by the time the vineyard bug had bitten him again in 2001, he knew that had would have to plant the very vine that his father had worked so closely



with, and that he was so intimate with himself. As an homage to his father, the Seyval vines remain planted today and produce some of the best Seyval Blanc grapes in the region.

In addition to Marty Gibson, Michael had established a relationship with Jeff Morris, owner of Glenora Farms. In contrast to Marty's gorgeous but intimate 10 acre vineyard, Jeff cultivated one of the largest vineyards in the Finger Lakes, growing more than 120 acres of primarily vinifera varietals, amidst a great diversity of soils and locations.

## **MORRIS VINEYARDS & GLENORA FARMS**

From traversing the European and North African countrysides, fresh out of high school with little more than a Triumph motorcycle and the company of a friend absorbing the beautiful and impressive old growth vineyards of France and Germany, to harnessing advanced technology in order to develop industry transforming materials, Jeff Morris is Thomas Jefferson's ideal farmer. In fact, as Jefferson noted, Jeff is a man that discovered that farming, "is a science of the very first order. It counts among it handmaids of the most respectable sciences, such as Chemistry, Natural Philosophy, Mechanics, Mathematics generally, Natural History, Botany."<sup>147</sup>

Jeff, one of five children, grew up in the idyllic post-war suburbs of Irondequoit, just outside of Rochester, NY. With a father employed by Kodak, and a mother who was a substitute school teacher, Jeff's upbringing was about as quintessentially post-war "Rochesterian" as possible.

Summers in Jeff's youth were spent on Seneca Lake, where his family helped maintain a cottage on the lake at Long Point. Those long blissful summers of his youth, instilled a love of the Finger



Lakes in Jeff, and lit the fire of a passion for the region and for Seneca Lake that still burns today.

Although Jeff enjoyed a young adulthood filled agricultural hobbies and odd-jobs, his future was destined for the burgeoning field of ceramic engineering. Jeff obtained B.S. and Masters degrees in ceramic engineering from Alfred University, and had set off on a path to earn his Ph.D. in the field as well from Alfred. While working on his Ph.D., Jeff was simultaneously working as a research assistant with the Alfred University Research Foundation.

It was at Alfred that Jeff developed what he called reticulated ceramic. Holding the material in one's hand, the reticulated ceramic resembles a fabricated piece of coral, or a sea sponge. Reticulated ceramics were revolutionary because they possessed a continuous porous phase and a continuous solid phase, and showed promising results when using the material to filter molten metal.

Having developed the material during his employment with Alfred, it was the University that owned the patent Jeff had obtained on the material. However, the year was 1979, Silicon Valley had made a large splash with the computer technology innovations that had occurred there, and Alfred University recognized the potential of partnerships between educational research laboratories and private industry, where educational facilities could help incubate technology that would then provide for well-paying high-tech jobs in the community. Consequently, Jeff managed to convince the Dean of the University to sell him the patent and permit him to start his own company.

An early arrival on the scene of next-wave technology companies, Jeff worked to help found the company Hi-Tech Ceramics, and based the company in Alfred, New York.

After successfully building a multi-national high-tech manufacturing company, Jeff returned to the summer destination of



his childhood, and bought a cottage on Seneca Lake in Glenora, with his wife Laurie. Spending summer weekends at the lake cottage, Jeff would drive past a parcel of an old farm located at the crest of a hill on Dundee-Glenora Road that had been posted for sale for years, anytime he had begun the commute back to Alfred. The 113 acre parcel that contained grapes, peaches, apples, and plenty of tillable ground, was for sale was owned by Eastman Beers, a local legend in the field of agriculture. The sweeping views of Seneca Lake from atop the hill were breathtaking, but Jeff had fallen in love with the old barn that was situated on that property. In fact, the fruit crop bounty that was produced on the land was of little concern to Jeff at this point in time, he knew he would be leasing the land back to Eastman to continue farming and growing grapes... the fact was that grand old barn would be his, and he knew he had to have it. In 1991, Jeff closed on the sale of the 113 acres, and a series of life-changing events were set in motion.

Eastman Beers, had been a major part of the growth of the widely respected Spring Ledge Farms, an impressive operation that had been known for its pioneering spirit of grape growing in the Finger Lakes.<sup>148</sup> Spring Ledge Farms got its start from Edmond A. Beers, Eastman's father, who in 1918, started a four acre poultry farm at the site.<sup>149</sup> After initial success, the Beers farm expanded after the acquisition of the old farm of James C. Henderson in the 1930's.<sup>150</sup> The Henderson farm, founded in 1820, consisted of 59 acres.<sup>151</sup> Additional acquisitions of nearby farmland, as well as the renting of 187 acres of other adjacent parcels owned by Edwin Elliot, Harry Carpenter and Guy Shults Farms, led to the development of a very sizable farming operation.<sup>152</sup> Eastman Beers, who had returned from service in World War II in 1945, set out to focus the farm on fruit farming, specifically grape cultivation.<sup>153</sup>





For decades, Eastman cultivated at least 60 acres of Concord, Catawba, Niagara, Delaware and Ives, selling the entire wine grape crop to Taylor Winery.<sup>154</sup> In addition to wine grapes, Eastman also cultivated table grapes, pears and peaches.<sup>155</sup>

Spring Ledge Farms would prove instrumental in the transition of the New York wine grape industry from suppliers of mass quantities of wine grapes to the big winery houses located in the Finger Lakes, to smaller farm winery operations dedicated to crafting fine wines.<sup>156</sup> In fact, it was Eastman Beers, who would work with Gene Pierce, Howard Kimball, and Edward Dalrymple to found Glenora Winery, and use grapes grown at Spring Ledge Farms for many of the wines.<sup>157</sup>

As age crept up on Eastman, and the necessity for selling the entire farm became apparent, it was Howard Kimball who first approached Jeff about purchasing the remainder of Spring Ledge Farms, which consisted of approximately another 150 acres. In 1996, Jeff closed on the purchase of land. This acreage included the parcel where Jeff grows Valvin Muscat, among other varietals, and a large piece of the block on the east side of Route 14, the parcel that sits in front of the newly built Starkey's Lookout, and adjacent to Glenora Winery. Serendipitously, Jeff was also able to acquire several other small parcels that were connected to this parcel, including part of what was the old Carpenter Farm, as well as other smaller parcels that were unused and under-utilized.

Although the farm possessed dozens of amazing microclimates, and an impressive diversity of soil formations indispensable for growing world class grapes, the farm came with an equally invaluable resource - Earl Andrews. Earl has worked the land at Spring Ledge Farms,



**WATCH:**  
In the Vineyard  
A 5 Part Series  
with Jeff Morris  
That Covers the  
2012 Vintage



subsequently renamed Glenora Farms by Jeff, since he graduated high school. Now 60, there isn't a single inch of the farm Earl is not familiar with. His expertise, dedication and loyalty, are great assets for Jeff and Laurie.

Amidst Jeff and Laurie's growing land holdings, Jeff continued to help his parents with the family farm his parents had retired to in 1972, only three miles away from the center of action for the burgeoning Glenora Farms. He considers this a period of "part-time farming," as he had his hands in the earth, and his head in Hi-Tech Ceramics.

It wasn't until 2006 that Jeff finally left Hi-Tech Ceramics for full time farming. Upon reflection Jeff insists "There is a lot of science you apply, that needs to be applied, to do a good job." His passion for growing the finest grapes, taking advantage of every opportunity mother nature gives you in the challenging environment of the Finger Lakes, is truly a balance of science and logistics.

Logistics involves being prepared to act when necessary to protect and maintain the vineyards throughout the growing season, and finally coordinating with winemakers, winery owners, employees and complicated pieces of equipment, to ensure that the minute the grapes requiring picking, they are picked. Although the growing season may be long, Laurie stresses how quickly a small problem in a vineyard can decimate an entire vintage for a grower. A problem such as powdery mildew, if not addressed immediately, can ravage a vineyard faster than is even imaginable. Likewise, when a delicate grape such as Pinot Noir is ready to be picked, the grower and the winery have a very short window, sometimes as short as hours, to harvest the fruit. This attention to detail is the difference between simply making good wine, and crafting premium, world class wine.

Throughout the growing season, and particularly at harvest, Jeff recounts that you can either conduct an orchestra, or manage a



hockey game. The orchestra is a smooth, tight, enjoyable and well coordinated affair. The hockey game, with its penchant for discord, fighting, and chaos, makes life more difficult than it needs to be, and jeopardizes the fruit. With a chuckle, Jeff comments, “ I’d rather conduct the orchestra.”

## THE MISSICK FAMILY

Unlike Michael, the Missick family had no such family history with wine, or with grandfathers who crafted wine in the basement. With some minor exceptions, for the most part, they hadn’t spent decades dreaming of a family winery in the middle of the country, with all the picturesque images that immediately come to mind when talking about such dreams. There were no saccharine images of grandchildren walking through a late summer vineyard, grabbing at grapes and smiling at parents, grandparents, and approving aunts and uncles in the surroundings.

Instead, the Missick family was, for the most part, busy working their regular jobs in California, where Greg Missick, the family patriarch, was consumed by running and operating a hugely successful construction company building large scale multi-family housing developments in downtown Los Angeles, and throughout Southern California. Elizabeth, the matriarch, had been married to Greg for decades, and remembered the humble beginnings of the construction business, when she kept the records and the books in the living room of an apartment. Matthew, the youngest of the two son’s, was feverishly studying to become a court stenographer, and Christopher, was busy practicing law in Souther California, a litigator representing financial institutions. Christopher, in particular, harbored a deep passion for wine - leading him to plant his own grape vines in



WATCH  
“Secrets of the  
Finger Lakes” by  
Evan Dawson,  
author of  
[Summer in a Glass](#)



the backyard of his home, make his own wine in the garage, and travel the U.S. and the world visiting the renown vineyards of Paso Robles, Napa Valley, Sonoma and France, with his wife Laure.

Chris had met Laure in Toulouse, France. Towards the end of his first year of law school, Chris enrolled in a summer abroad



WATCH:  
A short travel video  
on Toulouse

program that focused on studying international legal issues. Toulouse was a strategic choice, centrally located in between Bordeaux to the west, Cahors to the north, and Languedoc Rousillon to the west... world class wine regions were within a few hours drive in almost any location. History abounds around Toulouse as well, with Carcassonne, the largest existing medieval walled city in the world a short drive

away, the ancient ruins of Cathar castles scattered throughout the countryside, and the picturesque Canal du Midi connecting the city to the Mediterranean and the Atlantic Ocean. In the last ten days of the summer program in France, after studying for his summer law final exams, and thoroughly enjoying the region, Chris met Laure, and it was love at first sight. They married three years later in the city of Rochester, where the Missick's had a family vacation home on Lake Ontario.

Elizabeth hailed from Rochester's 10th Ward. A bright, beautiful, shy woman, Elizabeth modeled for Kodak in the mid-70's,



WATCH:  
Rochester: A City  
of Quality (1964)

but like so many of her generation, left Rochester for the sun drenched lands of the Southern California coastline. Elizabeth met Greg while they were both living in the Long Beach area, and after much persistence for her hand in marriage, Elizabeth finally succumbed to the proposals of Greg, and the two were married in



October of 1979. There was a caveat - she made Greg promise her that if she ever wanted, or rather needed, to move back to Rochester, and if the circumstances permitted, that they would in fact move back to her home town.

Time and circumstances past, and a move to Rochester did materialize at one point in the early 1990's, but it was not meant to be at that time. By 1995, the family was back in California, firmly rooted in school and careers once again. For Elizabeth however, the dream to be with her family remained. By 2003, the family had purchased a small condominium in the town of Greece, where they could stay while they visited family, and enjoyed the beauty of upstate NY. Spending an increasing amount of time in Rochester, and with business booming in California, the family opted to upgrade the condo, and purchased a wonderful home on the shore of Lake Ontario. This would be the place of family vacations, holiday memories, and maybe even retirement.

Before retirement however, it would be the location of a wedding in the fall of 2009. Due to immigration issues, Laure and Chris had been legally married at the Old Courthouse in Orange County, CA, but had not celebrated with a formal wedding before friends and family. It was decided that an intimate wedding in Rochester, with a reception at the lake house, would prove the perfect location, and form memories that would last a lifetime.

Indeed, the wedding went perfectly, and a wonderful time was had by all. The day after the wedding, the Missick family, Laure's mother and sister from France, and several extended relatives, piled into a limousine and rode down to the Finger Lakes for a day of wine-tasting. It was decided in advance that the family would tour the west side of Seneca Lake. Some of the most famous wineries of the region were on the west side of Seneca Lake, from Fox Run, to Hermann J. Weimer, to Glenora Wine Cellars. For Christopher,



discovering a region he had read so much about, was thrilling. With so little distribution of Finger Lakes wines in California, it was often easier to find a first growth Bordeaux in the local liquor store than it was to find a Finger Lakes Riesling.

Driving south from Geneva, the last stop of the day was at Villa Bellangelo. The building and the tasting room were very rustic, but offered fantastic wines and sweeping views of Seneca Lake, that spanned for dozens of miles in either direction. That day proved to the Missick family that just south of Rochester, a world class wine region was growing, developing, and improving every year. Everyone wanted in on the idea that we could build a new family business in this very location.

One day, while vacationing at the lake house and reading Rochester's daily newspaper, the Democrat and Chronicle, Elizabeth noticed that a winery, Villa Bellangelo, was for sale. She remembered quickly that this was the last winery that they had visited on their 2009 tour. The building was in need of work, but the spark of an idea that this may be a business the entire family could build together, lit a fire that began burning among every one in the family, and set in motion drastic life changes for every member of this California clan.

After months of negotiations, the sale of the property for Villa Bellangelo was scheduled to close on November 16, 2011. It would be several more months after that date before all the permits from the State of New York and the federal government were in place, officially transferring all responsibility to the Missick family. In the world of wine, the grape harvest waits for no one. When the grapes are ready to be picked, they must be picked, and the winery must be prepared for tending to all the specifics of crush and fermentation.



Even before the first offer was tendered in July of 2011, the Missick family understood the necessity of hiring a highly acclaimed winemaker, one with a pedigree for crafting world class Rieslings as well as experience with producing a wide variety of wines in the Finger Lakes. No one understood however, the compressed timeline that 2011 would deal with regard to the grape harvest. With early September, the rain began, forcing the hand of growers who knew that too much rain, would destroy the crop.

The Missick family was keenly aware as to how important the relationships with the growers who regularly provided grapes to Villa Bellangelo were. In July of 2011, after visiting with Marty and Jeff, Greg had offered them the handshake promise that if he purchased the property, he would continue in fulfilling the contractual obligations the winery was committed to. The problem was, the grapes were ready to be harvested well before the date of the closing. Furthermore, neither Michael, who still owned Villa Bellangelo, nor any member of the Missick family, was residing in the area, and ready to accept the responsibility of delivery of the grapes, and beginning to craft wine from them.

In the days before the 2011 harvest, Michael suggested a well-known winemaker in the area, Ian Barry, who had recently offered his services as a contract winemaker. The pressure had mounted for the Missick family, as the closing date for the winery approached and thirty tons of grapes were ready to be harvested. Clearly, one can not have a winery, if one does not have grapes to produce wine from. Fine wine does not merely come into existence on its own accord. Thankful for Michael's suggestion, the Missick family engaged Ian Barry to craft the 2011 vintage, and sought the assistance of Glenora Wine Cellars, and its head winemaker Steve DiFrancesco, to accept the harvested grapes at Glenora, crush and press the grapes, and deliver the pressed juice to Villa Bellangelo.



Ian had worked for several years with paragons of the Finger Lakes wine industry: Heron Hill, Swedish Hill, and Keuka Lake Vineyards. Heron Hill is known not only for its quality wines, but also as a winery noted as having one of the most beautiful tasting rooms in America. Located on Keuka Lake, sandwiched between Bully Hill and Dr. Frank's, the winery has a splendid location and reputation.

Swedish Hill, with its sister wineries at Penguin Bay and Goose Watch, are Seneca Lake and Cayuga Lake staples, producing around 100,000 cases of wine per year under their own labels and their custom crush operations. Finally, Keuka Lake Vineyards, although small from a production end, is widely praised for its plethora of highly rated wines, produced in small quantities. Indeed, Keuka Lake Vineyards' Rieslings are among the best the Finger Lakes has to offer.

Even as a consultant at the beginning, Ian brought to Villa Bellangelo a degree of winemaking expertise that the Missick's realized the winery needed from its inception. As the process evolved however, the desire to build a closer relationship was fomented. By the end of December 2011, Ian was preparing to come on board with Villa Bellangelo full time, and began planning for what would prove to be an exciting 2012 vintage.

In January 2012, Matthew would be the first of the Missick family to leave California, departing for Geneva, NY, where he would oversee the massive remodeling project underway at the winery. Geneva was a city that no one in the family was familiar with. From Dundee, the city where Villa Bellangelo is located, Geneva is the gateway for Rochester and Syracuse (and for tourists flying into the region via either of the airports located in these cities) to the wine country of the Finger Lakes. Situated at the northern end of Seneca Lake, it opens up both of the eastern and western wine trails to the





larger metropolises of Rochester and Syracuse. From Geneva, it is a twenty minute drive parallel to Seneca Lake, to reach Villa Bellangelo.

Matthew's arrival in Geneva would help provide the family with a "boots on the ground" view of progress at the winery, as it related to infrastructure improvements and the remodeling projects that were underway. The property would receive infrastructure upgrades that included vastly expanded electrical infrastructure, brought in via numerous new power poles directly from the local highway, to the drilling of new wells to provide pure water directly to the winery and tasting room.

No expense was spared in bringing the winery up to the standards of the most state-of-the-art wineries in the Finger Lakes. From brand new stainless steel tanks, built by local metal fabricator Vance Materials, to the installation of a brand new crush pad, enabling Villa Bellangelo to process hundreds of tons of grapes annually. Vast infrastructure improvements exhibited the great hopes of the Missick family, that Villa Bellangelo would become the site of great winemaking.

An additional major improvement to the property occurred on December 20, 2012, little more than one year after the initial purchase of the winery, as the Missick family purchased the adjoining twenty acres that abut Route 14, the main highway that cuts its way through the west side of the Seneca Lake. The purchase of the 20 acres to the west of the Villa Bellangelo property was an unexpected development for the Missick family. Although the family is not particularly superstitious, Greg believes that fate and history are working together to reunify ownership of these parcels for one purpose - to continue the work of grape cultivation that began nearly 150 years ago when Dr. Byron Spence set out to grow some of the most prized grapes in the Finger Lakes. Although estate wines grown from these lands are several years away, there is a pervasive



sense when walking the property that wines made from these grapes are destined for greatness.

The Missicks determined from the beginning that they would continue Michael's passion of crafting fine, dry vinifera wines at Villa Bellangelo, under the Villa Bellangelo brand. However, they recognized that there was a local palate for sweet wines, and that such wines sold briskly. As a result, they reestablished the Scooter brands that Michael had started in 2007.



VIEW:

Kurtis Schureman:  
Caveman Crayon  
Design Studio

Christopher turned to longtime friend and artist, Kurtis Schureman, to design the new Scooter wine labels. Kurtis' extraordinary abilities and creativity resulted in the re-branding of Scooter's white, red and pink wines. In a period of weeks, the design was finalized, the labels approved by the TTB (all wine labels in the U.S. must be approved for use by the Tax and Trade Bureau, which falls under the Department of Treasury), and the wines reborn.

Additionally, the Missick's took the extra step of bottling Scooter in the relatively new wine packaging known as Atropaq - 1.5 liter bags that hold two bottles of wine and keep wine fresh for months, even after opening. (To see Scooter Wine packaging, see the Appendix at page 202).

Innovations would not stop with Scooter however, for the history and story of the ancient vines on the east end of the property would be immortalized in the new premium label, 1866 Vineyards, in honor of the history of the land and the small section of the original vineyards that remain on the property.

1866 Vineyards invokes the spirit of the land and the vines, and is meant to craft only the finest vinifera wines from the most select vineyard sites in the Finger Lakes. On a given year, there is no telling exactly what vinifera wine 1866 will produce, in part because



only the best wines become 1866 wines. Of note, two of the first wines likely to be bottled and sold under the 1866 brand, include a limited production, neutral barrel fermented Riesling, and a Pinot Noir that was hand harvested and whole cluster fermented. Whole cluster fermentation, is a classic Burgundian style of winemaking, where fermentation of the grape actually takes place in the whole berry. Additional structure is added to the wine via the introduction of the grape cluster's stems. This ancient technique, as well as the barrel aging of the Riesling, is fitting for wines that honor the ancient grape growing heritage of the Finger Lakes, and the Rhine of America. Both of these wines grew out of the truly amazing 2012 vintage. Consumers can expect the 1866 brand to develop in the coming years, as classic winemaking practices are exalted and authentic, world class wines are crafted with the utmost care for expressing the true fruit of the grape, and the *terroir* of the Finger Lakes.

The Missick family is honored to have the opportunity to build upon Villa Bellangelo's legacy and reputation, to contribute to the growing prominence of the Finger Lakes, and most of all, serve you as our customer by delivering wines that offer enjoyment, and express a sense of place.





## TASTING WINE

Wine tasting! Those two words alone conjure images of close friends gathered together in a car, traversing sun drenched landscapes in the summer, passing wildflower meadows separated by rolling vineyard hills, and occasional stops at grand chateaus and small barns alike, where artist winemakers hone their craft, and create libations that make living life even richer.

In the Finger Lakes, we are lucky to have more than 100 wineries to choose from, each with their own character and style. However, whether you are visiting the tasting room at Villa Bellangelo to take in the expansive views of Seneca Lake and enjoy some samples of our latest vintages, or have gathered some friends together with a few bottles of wine from around the world in your living room, wine tasting is improved when you approach the subject in an educated fashion.



Your wine education can be fun, but most importantly, it can develop your senses, and lead you to a deeper appreciation of the wines you enjoy. Furthermore, the practice of taking tasting notes as you enjoy your wine not only sharpens your skills, but builds your tasting memory, and helps you learn to recognize the idiosyncrasies and subtleties of every individual bottle. In this short chapter, we spend a few minutes going over the method of tasting wine properly, understanding the components of the tasting note journal contained in this book, and reviewing some of the key verbiage involved in wine tasting.



WATCH:  
Riedel Glass

Before delving into the three step method of wine tasting (examining the color, immersing yourself in the nose or scent, and analyzing the taste and finish of the wine), it is important to discuss the glass you are using, the size of the pour, and the temperature of the wine.

Glassware is extremely important in wine tasting, and the greater your wine tasting experience, the more you'll realize the subtleties of glassware, and even the way the glassware is cleaned. At its most basic level, there are wine glasses for red wine, white wine and sparkling wines, as well as for dessert wines. Some have taken glass selection much further. Georg Riedel of the 11 generation strong Riedel glass makers, has designed stemware for nearly every varietal and prominent wine region, and in some cases, even designed winery and vintage specific stemware, to enhance the qualities of a particular varietal or appellation. As of 2004, Riedel now owns Spiegelau, another fine choice for glasses.

Please note, that this glassware guide serves as the most rudimentary of introductions, to ensure brand new wine tasters understand the very basic differences between the common glasses



they see and use. Indeed, a Riedel glass, handcrafted for a glass of Syrah will be different than a Pinot Noir specific glass, but for most individuals, they will generally have one set of red wine glasses at home to use.

For red wines, choose a a glass that has a big, glass bowl. The entire purpose of a large bowl with a good deal of surface area, is to ensure that wine has greater exposure to the air, to allow the aroma to evolve before you, and to let the wine breathe.



Red Wine Glass

For white wines, the bowl can and should be narrower and smaller. First, white wines are generally served cooler than red wines, and the smaller surface area enables the wine to preserve some of the chill for a longer period of time. Additionally, white wines generally do not require the extensive breathing period or oxygen that a red wine does.



White Wine Glass

Finally, we are all familiar with the champagne flute. The long thin glass, holding much smaller amount of wine than the large red wine glass discussed above, helps to reduce the surface area the wine is exposed to, thereby preserving as much of the carbon dioxide (“bubbles”), as possible.



Sparkling Wine  
Flute

For all glasses, although it is necessary that the glass be thick enough to give it strength and durability, in order to truly express the wine in the best light possible, you should seek out glassware that is graceful and thin, particularly on the rim where you will be sipping from.

After selecting the proper stemware, we should be concerned with the volume of wine we pour into the glass. Wine is a complex



beverage that needs to be swirled, tilted, and smelled to truly experience the secrets it has held inside the bottle. In order to taste correctly, the amount of wine poured should be adequate for the taster to enjoy and experience the wine, but not so much that the taster will be unable to engage the wine without spilling it. Never over-pour the wine. A good rule of thumb is to try and pour about two to three fingers into the bowl of the glass.

Finally, the temperature of the wine is extremely important. Wines that are too cold will feel tight, and will not release the aromas they actually possess. Wine that is too warm will begin to suffer from the evaporation of alcohol in the wine, making the wine smell of ether and be over-powering. For white wines and rosé wines, if you choose to serve them chilled, the recommended temperatures are between 47 and 50 degrees, while reds should be served at 58 to 65 degrees. Of course, whites and rosés may both be served at 65 degrees if you are seeking to maximize the aroma of these wines as well.

## Examining the Color

V I S U A L   A P P E A R A N C E												
C O L O R   D E P T H						V I S C O S I T Y						
("LEGS")												
Watery	Pale	Medium	Deep	Dark	Opaque	1	2	3	4	5	6	7 8 9
10												
C O L O R   H U E												
White Wines:		Green		Yellow		Straw Yellow			Gold		Amber	
Rosé/Blush Wines:		Pink		Salmon		Orange			Copper		Rust	
Red Wines:		Purple		Ruby		Red			Garnet			
Mahogany												

Step 1 From The Tasting Journal

Generally, the first impression we will have of any wine is its color. Our sense of sight can tell us a great deal about a wine - how





much skin contact the wine may have had, the depth and hue of the wine, and even how much alcohol or sugar a wine may contain by examining the viscosity or legs on the glass.

At the risk of oversimplifying the subject of color, a wines color largely depends on two factors: 1) the length of time the wine was in contact with the grape skin, 2) whether the winemaker fermented, stored, or aged the wine in stainless steel tanks or oak barrels, and 3) the level of which the wine has been exposed to oxygen, or has oxidized. However, there are some additional factors such as the natural color of the specific varietal, the age of the wine (although closely tied to oxidation), the soils where the grapes were grown, the levels of tannins and sulfur dioxide, the fermentation techniques, and finally the impact the yield a given vine has can also impact the color, as the lower the yield the greater the concentration in flavor and color.

For the person entirely new to the world of wine, it may come as a surprise to learn that red wine is red because of the extensive contact the wine has had with the skins during fermentation, and white wine is white because most white wines are pressed off of the skins at a very early stage in the wine making process. Nearly all grapes, both red and white, have a similar yellowish color juice, it is merely the extent to which they have been through skin contact that determines the natural color of the wine. Once this basic level of understanding is grasped, we can take it deeper in examining specific varietals and styles of wines. For example, Gewürztraminer is a white wine made from a grape that has a very reddish hue to it. Though not the deep purple, almost black grape color we see in Cabernet Sauvignon, “Gewürz” would not be mistaken with Riesling were the two grape clusters compared side by side. With its reddish color, many winemakers prefer to allow Gewürztraminer to undergo a “cold soak,” or a period where the grape’s juice spend some time in



contact with the skins. The goal is to add some texture to the wine, and indeed, result in a wine color that has a very slight melon hue to it. Next time you are at a winery or in a liquor store, compare a bottle of Sauvignon Blanc and Gewürztraminer, and you will see what I mean.

Finally, some red wines spend only minimal time with skins. A rosé or blush wine for example, is generally made from red grapes, but the amount of time the juice is in contact with the skins is limited.

The next consideration may be whether oak is a component in the wine. Wine may be fermented, stored, or aged in oak barrels. A white wine that has had oak contact will often appear more yellow or golden. A good exercise is to compare an oak barrel fermented and aged Chardonnay with an unoaked Chardonnay. You will instantly begin to see the impact that oak can have on adding a deeper hue to the wine. Oak barrels may be brand new, thereby expressing greater oak flavors and colors, or neutral, whereby they don't infuse the wine a very large amount of oak flavoring, but do add some structure. Both new and neutral oak barrels will impact the color of wine to some degree, though most of the time, this is only noticeable with white wines.

Another aspect of oak, and indeed of wine that has merely been in a bottle with a cork closure for some period of time, is the impact of oxidation. The same chemical reaction that turns a freshly cut apple slice brown when it is exposed to the open air occurs with wine the longer it is exposed to oxygen. The brownish hue will begin to make its way into the wine the more oxidized the wine becomes.

## **THE COLOR DEPTH**

Your first step in analyzing the color is to tilt the glass at a 45 degree angle, while holding a white piece of paper behind it. If



there is no paper around, you can always hold against a wall, plate, or anything else at your disposal with a white or light color.

When using the tasting journal contained in this book, you can use the color depth determination to help you conclude the age of the wine. Interestingly, a red wine will tend to get lighter with age, whereas a wine will tend to get darker. It will also help in determining the varietal or the appellation where the wine comes from.

## **THE VISCOSITY**

Next, swirl the wine in the glass, examining the viscosity of the wine, or the legs that appear on the side of the glass that resemble tears. Viscosity can help you determine two things, sugar content, and/or alcohol content. For both sugars and alcohol, the higher levels of each will result in more pronounced legs. Although looking for legs can be fun and will reveal some nature of the wine, it is probably the least important aspect of your analyses.

## **THE COLOR HUE**

Finally, color hue, and examining the various choices provided in the table, also serve to help you determine the age and varietal of the wine. It may even help you determine if there is some kind of a flaw in the wine. By way of example, see the table below:

### **WHITE WINES:**

Green: A young white wine

Yellow / Straw Yellow: The majority of wines will range between Yellow and Straw Yellow

Gold: May be a sweeter wine, or more luscious (e.g. Sauternes)

Amber: Wine may be in bad condition, be too old, or have oxidation



## ROSÉ/BLUSH WINES:

Pink: A young rosé wine

Salmon: Some aging has occurred

Orange: The wine has reached maturity

Copper: The wine has reached maturity, and may be getting too old

Rust: The wine has considerable age or was improperly stored

## RED WINES:

Purple: A young red wine

Ruby: Some aging has occurred

Red: Several years of aging

Garnet: The wine has reached maturity

Mahogany: The wine has considerable age or was improperly stored

Finally, keep in mind that varietals do matter when it comes to assessing the color hue. A Riesling, with its slightly greenish hue, will appear very differently in the glass from a Chardonnay which is naturally more straw yellow, and a Pinot Noir, with its lighter color will stand in stark contrast to Zinfandel.

## Immerse Yourself In the Nose

A R O M A   “ T H E   N O S E ”					
I N T E N S I T Y			D E V E L O P M E N T		
Low	Moderate	Aromatic	Powerful	Young	Some Signs of Age
F L A W S					
Corked		Brettanomyces	Reduction	Oxidation	
B O U Q U E T					
N O T E S : _____					
_____					
_____					

Step 2 From The Tasting Journal

Staring at the wine has gone on long enough! Now, it's time to engage the olfactory system, or the body's sensory system used



for the sense of smell, and smell the aromas the wine gives off. The brain plays an indispensable role in the sense of smell, as the human olfactory bulbs and olfactory tracts outlined at the top of the brain to the left, display. The importance of capturing the aroma of the wine can not be overstressed. In many ways, you are priming the tongue and the brain for what you are about to taste. A great deal of taste is tied directly to our sense of smell. There are several important steps to truly capturing the aroma of the wine, which will be outlined in a few moments.



WATCH:  
How Do  
We Smell?

When it comes to smell however, there are some important things to keep in mind before you bring the glass to your nose. Firstly, it is important that you continually build your smell bank, that is, that you work on your olfactory “muscle memory” to help you recall and distinguish certain scents, and equally as important, remember them. At Villa Bellangelo, tasting room staff have continual access to essential oils that serve as the base scents you recognize in the glass.

Having the ability to smell and notice descriptors like freshly cut grass, tobacco, or grapefruit, is very helpful for the novice taster that had given very little thought to reproducing such smells in their minds previously. Another method that the Villa Bellangelo tasting room employs is keeping a series of commonly used scents ready for quick comparison. For example, cinnamon, coriander, black currants, cedar and a variety of herbs, are always at hand to help tasters determine what they are smelling with the wine they have before them. This is a great exercise you can do at home by sequestering some of your herbs, fruits, and other items that commonly serve as wine



WATCH:  
The Neurology  
of Smell



descriptions to develop your smell bank. You'll be surprised how helpful this can be, and in the setting of a small gathering of friends, how fun this can be as well.

Another thing to keep in mind is that we all bring a bias and have intrinsic challenges when we smell a wine. Wine experts often site psychological, physiological, and linguistic challenges. For example, even prior to smelling a wine, if we have been told anything about that wine, we will immediately begin to build in certain expectations that may or may not reveal themselves to be present in the wine. Physiologically, we are all different human beings. There may be differences in how we perceive the wine, and we may in fact smell some very different things. Finally, linguistic challenges abound in the world of wine, particularly if we have not yet honed our "smell bank." A common example is the variety of herbs, fruits and vegetables found around the world. To once again borrow an example from the Villa Bellangelo tasting room, Gewürztraminer is a wine that shares scent characteristics similar to lychee. Lychee, although widespread in Asia, is not as common throughout the United States, and there is a high likelihood that a person living in the U.S. has never enjoyed fresh lychee. This linguistic stumbling block would prevent the taster from identifying the extraordinary similarity of the nose of the wine to lychee.

As with everything else in life, there is no substitute for practice. Fortunately, practicing wine tasting and matching the scents and smells of the world around us to what we find in the wine, is a form of practice most people can learn to enjoy.

As you have begun training your mind to start identifying what you may smell in the glass before you, the first thing you will want to do is swirl the wine in the glass. For those with less practice, or for those with less dexterity who are inclined to swirl too aggressively leading the wine to jump from the glass, an easy method



is to place the glass on the table in front of you, hold the glass firmly at the base of the stem ensuring contact with the table the entire time, and rotating the wine glass so as to create a firm swirl of the wine in the glass. This is important because it enables the wine to have some contact with oxygen, allowing the wine to grow in complexity in your glass. It also volatilizes particles in the wine, enabling you to smell the wine even better. The swirl should coat the entire bulb of the glass. This will expand the surface area of the on the glass, thereby allowing you to take in even more of the aromas.

After swirling, bring the glass up to your nose and inhale deeply. Again, I prefer to keep my eyes closed as I smell the wine. Additionally, and it is purely personal preference, I enjoy alternating between exhaling through my nose and exhaling from my mouth. I find that after an especially vigorous smell of the wine in front of me, exhaling through my mouth allows me to get inside the wine even more before the initial taste. My nose and tongue are working in conjunction to truly grasp everything that the aroma of the wine has to offer.

Do not rush this process. The smelling of your wine can be one of the most enjoyable aspects to wine tasting. Furthermore, suspending your will to drink the wine for even a few moments, builds anticipation for the taste, and can make drinking the wine even more enjoyable. The wine before you has a bouquet - treat it as such. Approach your smelling of the wine as if it were a dozen roses, or a large bouquet of wildflowers - hold nothing back.

As you have begun to evaluate the smell of the wine, there are several things you will try to judge, among them, the intensity of the wine, the development of the wine, whether there are any flaws in the wine, and what specific notes you are smelling in the wine.

At this point, it is important to re-emphasize the importance of building your own aroma dictionary and smell bank. Many varietals



will share similar characteristics. This similarity can allow the taster to quickly determine whether a given wine is varietally correct in that a Riesling will often exhibit, apple, pear, honey or petrol, and a Merlot will often exhibit blueberry, plum, and chocolate.

## **INTENSITY**

Discussing the intensity of a wine, presupposes that the wine is at the right temperature. Oftentimes, people will define the intensity of a wine as low, moderate, aromatic, or powerful. This is a general impression you get from your first smells of the wine. Young wines and wines that have only recently been bottled, can feel tight, closed, or not as aromatic. One of the best ways to open up the aroma of the wine, and thereby determine its intensity, is to continue to swirl the wine.

## **DEVELOPMENT**

As a general rule, the younger the wine, the more fruity, or fruit forward the wine may smell. With age, earthy scents began to stake their claim on the aroma of the wine, with leather, tobacco and cedar being three scents that come with maturity. Coupling a comparison of the hue of the wine, with a perceptive smell that detects the gradual deterioration of the fruit will help you in determining the development of the wine.

## **FLAWS**

Until this point in the discussion of aroma of the wine, the approach was simple and uncomplicated. In discussing flaws in a wine, even without knowing some of the terms that follow, you will likely notice that there is a flaw. Even the untrained wine taster will generally notice something “off” in a wine, whether it be an





unpleasant odor, or an unrecognizable off-putting note on the nose. Of course, this list is not exhaustive, but barring some mistake in the winemaking process, these flaws may be uncovered in all wines from time to time, and impact not only the smell of the wine, but the taste as well. Upon recognizing one of these flaws, you should inform the server of the flaw and request an alternative.

### *CORKED WINE*

Perhaps the most common of flaws in wine, undetected until the bottle is opened, is cork taint. It is widely speculated that between 5 and 10% of wines enclosed with cork suffer from being “corked.” Cork taint results in the wine being infected with TCA (2,4,6-Trichloroanisole), and infecting the wine with the aroma of mold or mildew. Some people compare the scent to wet newspaper, wet dog, a damp basement, or for those who served in the military, an old moldy ruck sack. I can assure you, once you smell a corked wine you will not forget it. Interestingly however, the brain will adjust to TCA, and the sensitivity to it will reduce over time with each subsequent sniff.



WATCH:  
Corked Wine

### *BRETTANOMYCES*

Brettanomyces, or Brett, is actually a yeast that, once introduced to the wine in higher levels, has the propensity to create an off-putting aroma that many people describe as a band-aid, dirty socks, wet-leather, wet animal, or even fishy. Although some winemakers and wineries embrace small levels of Brett, it is generally recognized as a fault in wine. Winemakers can take care to reduce the chances of Brett infections by introducing sulfur dioxide. Additionally, wines fermented down to lower residual sugars are at less of a risk for Brett infections.



### *REDUCTION*

When wines have had such an intense restriction of oxygen, they may become reduced. In fact reduction simply refers to the lack of oxygen exposure to a wine. The results of reduction on a wine can be devastating upon the first sniff, especially if the wine has not been decanted. The wine can smell of rotten eggs, stagnant water, onion, cabbage, and just plain funk. Decanting a reduced wine will help to dissipate the negative characteristics of reduction, as will dropping a pre-1966 copper penny into the wine. In fact between copper sulfide and oxygen, most problems pertaining to reduction can be cured... with a little time.

### *OXIDATION*

At the opposite end of the spectrum of Reduction, is oxidation. Clearly, some oxygen is needed in a wine, but like so much of the world of wine where perfection is a tightrope walk and balancing act, oxidation can impact a wines aroma, color and taste. Oxidation will give you its first clues in the color of the wine, and will reveal itself in the aroma with scents of a bad apple or apple cider, a moldy or musty nose, a wet paper scent, even a sherry-like scent or an aldehydic impression. Oxidation will generally be seen in two categories - old wines that have past their prime, and young wines that have been mistreated.

### **BOUQUET NOTES**

This is both the difficult and the easy part of drafting your tasting notes. Simply write down what you smell! At first, you will likely pause, writing down a few common descriptors. In time, you should feel unchained as you search you olfactory database and retrieve those scents that most closely identify the bouquet of the



wine you are smelling. The key is to write down your thoughts, and follow through with practicing on building your smell bank.

## Analyze the Taste & Reflect on the Finish

F L A V O R / T A S T E										
S W E E T N E S S					A C I D I T Y					
Dry	Moderate	Dry	Moderate	Sweet	Sweet	Tart	Crisp	Fresh	Smooth	Flabby
C O M P L E X I T Y										
Simple		Minor Complexity		Moderate Complexity		Good Complexity		Very Complex		
B O D Y										
Very Light		Light		Medium		Medium-Full		Full-Bodied		Heavy
T A N N I N S					T A N N I N F E E L					
Low	Medium	High			Silky	Soft	Round	Dry	Harsh	Bitter
I N T E N S I T Y					F I N I S H					
Weak	Moderate	Flavorful		Powerful	<2 seconds ... 5 ... 7 ... > 10 seconds					
S P E C I F I C F L A V O R S : _____										
_____										

The human tongue, a truly remarkable organ, can be divided quite simply into four regions, with one pair toward the front useful for gathering sweet and salty flavors, and another pair towards the back for gathering acidic and bitter flavors. As you approach the tongue, you see the tip is where we gather sweet flavors, we progress closely behind that to the salty region. Behind salty, we find the region that senses sour flavors, where we perceive acidic flavors, and finally the back of the tongue, where we pick up bitter flavors.

As a result of the various sectors of your tongue, it is important to taste wine in all of these regions. It is purely personal, but I find that it helps to close ones eyes when tasting wines. The imagination is not





constrained by visual stimuli, and your mind can wander through the memory bank of flavors and tastes to help you identify what tastes are about to unfold.

A simple approach to tasting, is to take in a sip of wine, allow it to coat your entire tongue, and then gently breathe in through the mouth, allowing the wine swish gently around your mouth and circulate over the tongue. When all the flavors have revealed themselves to you, it's time to swallow the wine. It's important to pause and think about what you are tasting at each step of this process. In rapid succession, new flavors and sensations will unravel before you.

The next step, and one that some folks often neglect, is to repeat the process once again. It really is important that two tastes are had before coming to any final conclusions on the wine you are tasting. In a few pages, we'll discuss the analyses you can apply to the taste, as we go through the tasting journal notes.

## **SWEETNESS**

The tasting guide included in this book contains a small space where you can write down the residual sugar of the wine, if it is provided to you. Additionally, as you analyze the taste of the wine, one of the first things you will notice is the sweetness of the wine. Oftentimes, new wine drinkers get confused by dryness and sweetness in wines, particular red wines and in some dry aromatic whites, because they confuse the impact of tannins and fruit in a wine with the levels of sugar in the wine.

The basic process of making wine involves fermentation, where yeast consumes the existing sugars produced in the grapes, and produces the byproduct of alcohol. Under the right circumstances, yeast will continue to consume the sugars in a wine until there is no sugar left to feed on, resulting in a very dry wine.



The winemaker has the ability to control the process however, by stopping fermentation, thereby preserving some of the natural sugars in the wine.

At Villa Bellangelo, we use large stainless steel tanks for wine fermentation and storage, particularly with our white wine varietals, such as Riesling. The stainless steel tanks are connected to a chiller system, that allow us to systematically control the temperature of each tank, and reduce the temperature as necessary. As fermentation begins, we monitor the progress in the cellar, testing and tasting as fermentation moves forward. In the event we are seeking to produce a sweet or a semi-dry Riesling, we will stop fermentation earlier in the process than if we were seeking to produce a dry Riesling. We stop fermentation by chilling the tank, and killing off the yeast strain that is busy consuming the sugars in the wine. This is one natural way to control the sweetness in a wine, and is an important initial impression with regard to the flavor of the wine.

## ACIDITY

Although all wines are acidic, the levels of acidity vary greatly between varietals and regions. A Chardonnay or Riesling from California will offer very little of the acidity that a Chardonnay or Riesling from the Finger Lakes will provide. We taste acidity on the sides of our tongue, and can be identified by a tingling sensation that may even invoke salivating. The scale for acidity ranges from tart to flabby. Cool-climate grape growing regions like the Finger Lakes, are known for producing crisp, refreshing wines with greater acidity than warm climates such as California, which may produce wines that feel flabby on the tongue.



## COMPLEXITY

Complexity in a wine is a multi-dimensional experience, and the best wines in the world tend to be those that offer the greatest complexity. These are the wines that, when examining the aroma of the wine, offer such a depth of notes that you can feel the wine evolving in your nasal cavity. As far as taste, complexity is the feature that help you determine between a good, easy drinking wine to bring to a large group gathering, or a wine with a labyrinth of taste sensations that you will never forget. A wine doesn't have to be complex for you to enjoy it, but a truly complex wine will offer a deep intellectual and emotional experience you will not soon forget.

## BODY

A wines body is related to the weight of the wine after you have tasted it. It differs from complexity in the sense that complexity is meant to help you determine the depth of a wine, whereas an evaluation of the body is meant to help you determine the amount of soluble solids in the wine, that is. the alcohol, the glycerol, the residual sugar, and extract. The best way to approach measuring body is to imagine you have water in your mouth, and make the determination as to whether the wine is heavy or lighter than the water would be.

## TANNINS

If you have ever taken a sip of red wine, and felt that dry, almost dusty feeling in your mouth, then you have tasted the impact of tannins on a wine. Tannins generally come from the skins of the grape, though they may in some circumstances come from the stems as well, and are a polyphenolic compound



WATCH:  
Tannins



imparted to the wine during fermentation when the wine is in contact with the skins. A winemaker that is seeking to have a wine richer in tannin, or a wine that will be more age-worthy, will allow the wine to have contact with the skins for a longer period, thereby increasing the tannic nature of the wine. If a winemaker is crafting a wine that is designed to be drunk young, they will likely restrict and prolonged skin contact with the wine. Furthermore, oak barrels, particularly new oak barrels, may impart tannins to the wine as well.

These are the reasons why white wines rarely exhibit a noticeable tannin flavor. However, tannins, particular in a red wine that has been allowed to age for some time, will enhance the taste of red wine by imparting a chewy texture to the wine.

For purposes of the tasting guide, tannin evaluation is broken between two categories - tannin level and tannin feel. The tannin level is your evaluation of how much tannin a given wine possesses, and tannin feel is often aptly described as silky, soft, round, dry, harsh, or bitter. Keeping in mind that as tannins age, they generally soften.

## **INTENSITY**

The intensity of the aroma of a wine may or may not correlate to the intensity of the wine on the palate. A wine with an amazing intense bouquet may disappoint once a taste is finally taken. Flavor intensity is an important measure in enjoying wine however, and is an important consideration in determining whether or not the wine should be served with food, or stand alone as a beverage to enjoy. An intense wine may overshadow the food it is meant to accompany.



## FINISH

The term finish pertains to how long a wine stays on the palate after the wine has been swallowed or spit, and there is generally a direct correlation between quality wine and the length of the finish. Try to judge the wine once you no longer have any in your mouth, and count to yourself the number of seconds the flavors linger. Anything beyond 8 seconds indicates that you are enjoying a quality wine.

## SPECIFIC FLAVORS

As with the bouquet, this is your chance to express the flavors you are tasting. Although there will likely be many of the same descriptors you wrote for the bouquet, the flavors may include different, or even more flavors than you sniffed. It's advisable to focus on the few most prominent flavors that are coming across.

Conclusions

<p><b>R A T I N G :</b>     </p> <p><b>C O N C L U S I O N S :</b> _____</p> <p>_____</p> <p><b>F O O D P A I R I N G S :</b> _____</p> <p>_____</p>
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The final portion of the tasting journal allows you to rate the wine to your own standard, from 1 wine glass (poor) to 5 wine glasses (excellent). Feel free to write your conclusions in this portion. Personally, I give this area of the journal free reign, and jot down a few thoughts that either relate to wine, or a specific memory or feeling that drinking the wine invoked. So much of our memory is tied up in our olfactory senses, that sometimes, the mere sniff of a





wine can take us to another time and place in our lives. It's one of the things I love most about wine.

As far as food pairings, generally the person serving or pouring the wine will have suggested something you should eat as an accompaniment to the wine. Don't limit yourself to suggestions though, feel free to jot down ideas of meals you would like to make or enjoy with the wine. Again, be creative, you'd be surprised how versatile most wines are when it come to pairing them with food.

### **THE WINE LABEL**

A unique feature of our travel tasting journal is the opportunity for you to affix a copy of the label to the tasting journal itself. If you are bringing this book with you on your tour of the wineries, don't hesitate to ask the tasting room personnel at Villa Bellangelo, or other wineries, for a copy of the label of the wine you are trying, generally there are extra labels in storage, or a label may be removed from a bottle. For your convenience, the labels from Villa Bellangelo's available vintages at the time this book was published, are reproduced in this book. Keeping a label is an excellent way to keep track of your favorite wines, especially if you are a particularly visual person.

And finally, under the label, there is an additional opportunity for you to take any other notes you may have with regard to a particular wine.



4

# TASTING JOURNAL

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

INTENSITY

Low Moderate Aromatic Powerful

DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

TANNINS

Low Medium High

TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

INTENSITY

Weak Moderate Flavorful Powerful

FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



BELLANGELO



2011

FINGER LAKES

CHARDONNAY

ALC. 12% BY VOL.

Product of the USA

750 ML

NOTES: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

INTENSITY

Low Moderate Aromatic Powerful

DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

TANNINS

Low Medium High

TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

INTENSITY

Weak Moderate Flavorful Powerful

FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



BELLANGELO



2011  
FINGER LAKES  
RIESLING  
Dry

ALC. 11% BY VOL.

Product of the USA

750 ML

NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

INTENSITY

Low Moderate Aromatic Powerful

DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

TANNINS

Low Medium High

TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

INTENSITY

Weak Moderate Flavorful Powerful

FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_





BELLANGELO



2011  
FINGER LAKES  
RIESLING  
Semi-Dry

ALC. 11% BY VOL.

Product of the USA

750 ML

NOTES: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

INTENSITY

Low

Moderate

Aromatic

Powerful

DEVELOPMENT

Young

Some Signs of Age

Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry

Moderate Dry

Moderate Sweet

Sweet

ACIDITY

Tart

Crisp

Fresh

Smooth

Flabby

### COMPLEXITY

Simple

Minor Complexity

Moderate Complexity

Good Complexity

Very Complex

### BODY

Very Light

Light Medium

Medium-Full

Full-Bodied

Heavy

TANNINS

Low

Medium

High

TANNIN FEEL

Silky

Soft

Round

Dry

Harsh

Bitter

INTENSITY

Weak

Moderate

Flavorful

Powerful

FINISH

<2 seconds

...

5

...

7

...

> 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



BELLANGELO



2011

FINGER LAKES

GEWÜRZTRAMINER

ALC. 12.5% BY VOL.

Product of the USA

750 ML

NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

INTENSITY

Low Moderate Aromatic Powerful

DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

TANNINS

Low Medium High

TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

INTENSITY

Weak Moderate Flavorful Powerful

FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



# BELLANGELO



2009

FINGER LAKES

## FRANCESCA ROSSA

VINTED AND BOTTLED BY VILLA BELLANGELO  
DUNDEE, NEW YORK ALCOHOL 13.0% BY VOLUME

NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines:	Green	Yellow	Straw Yellow	Gold	Amber
Rosé/Blush Wines:	Pink	Salmon	Orange	Copper	Rust
Red Wines:	Purple	Ruby	Red	Garnet	Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked Brettanomyces Reduction Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



BELLANGELO



2010  
FINGER LAKES  
MERLOT

ALC. 13.6% BY VOL.

Product of the USA

750 ML

NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_





BELLANGELO



2011  
FINGER LAKES  
ROSÉ  
Dry

ALC. 12% BY VOL.

Product of the USA

750 ML

NOTES: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky

Soft

Round

Dry

Harsh

Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



ADDITIONAL NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



ADDITIONAL NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_





ADDITIONAL NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



ADDITIONAL NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



ADDITIONAL NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



ADDITIONAL NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

### COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

### VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

*White Wines:* Green

Yellow

Straw Yellow

Gold

Amber

*Rosé/Blush Wines:* Pink

Salmon

Orange

Copper

Rust

*Red Wines:* Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

### INTENSITY

Low Moderate Aromatic Powerful

### DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

### SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

### ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

### TANNINS

Low Medium High

### TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

### INTENSITY

Weak Moderate Flavorful Powerful

### FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_





ADDITIONAL NOTES: \_\_\_\_\_

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DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

## AROMA "THE NOSE"

INTENSITY

Low Moderate Aromatic Powerful

DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

TANNINS

Low Medium High

TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

INTENSITY

Weak Moderate Flavorful Powerful

FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



ADDITIONAL NOTES: \_\_\_\_\_

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## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_



Place  
Label  
Here



ADDITIONAL NOTES: \_\_\_\_\_

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## AROMA "THE NOSE"

INTENSITY

Low Moderate Aromatic Powerful

DEVELOPMENT

Young Some Signs of Age Aged

### FLAWS

Corked

Brettanomyces

Reduction

Oxidation

BOUQUET NOTES: \_\_\_\_\_

## FLAVOR/TASTE

SWEETNESS

Dry Moderate Dry Moderate Sweet Sweet

ACIDITY

Tart Crisp Fresh Smooth Flabby

### COMPLEXITY

Simple Minor Complexity Moderate Complexity Good Complexity Very Complex

### BODY

Very Light Light Medium Medium-Full Full-Bodied Heavy

TANNINS

Low Medium High

TANNIN FEEL

Silky Soft Round Dry Harsh Bitter

INTENSITY

Weak Moderate Flavorful Powerful

FINISH

<2 seconds ... 5 ... 7 ... > 10 seconds

SPECIFIC FLAVORS: \_\_\_\_\_

## RATING



CONCLUSIONS: \_\_\_\_\_

FOOD PAIRINGS: \_\_\_\_\_





ADDITIONAL NOTES: \_\_\_\_\_

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# A Sense Of Place



WINE NAME: \_\_\_\_\_ VARIETAL: \_\_\_\_\_

WINERY: \_\_\_\_\_ APPELLATION: \_\_\_\_\_

VINTAGE: \_\_\_\_\_ PRICE: \_\_\_\_\_ ALC%: \_\_\_\_\_ R.S.%: \_\_\_\_\_

DATE TASTED: \_\_\_\_\_ RECOMMENDED BY: \_\_\_\_\_

## VISUAL APPEARANCE

COLOR DEPTH

Watery Pale Medium Deep Dark Opaque

VISCOSITY ("LEGS")

1 2 3 4 5 6 7 8 9 10

### COLOR HUE

White Wines: Green

Yellow

Straw Yellow

Gold

Amber

Rosé/Blush Wines: Pink

Salmon

Orange

Copper

Rust

Red Wines: Purple

Ruby

Red

Garnet

Mahogany

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# APPENDIX

**Soil Maps**

Page 196

**Villa Bellangelo History**  
*Miscellaneous documents*

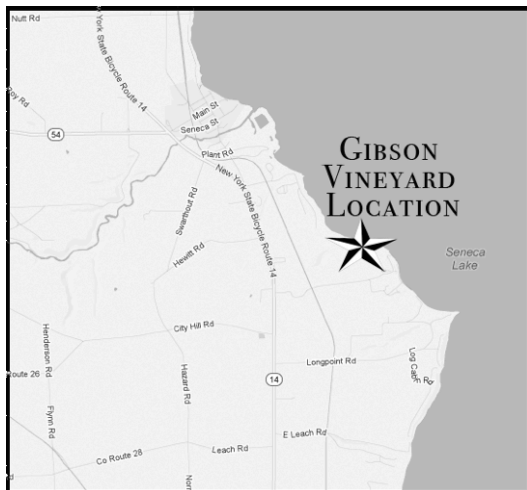
Page 201

**Bibliography & Notes**

Page 205



## GIBSON VINEYARDS



### VIEW:

To view the location of Gibson Vineyards on Google Maps, scan the QR code or visit: <http://goo.gl/maps/ZoQ7V>

### Gibson Vineyard Soil Composition Yates County, New York

Map Unit Symbol	Map Unit Name	Acre s in AOI	Percent in AOI
CO	Cayuga silt loam, eroded, 8 to 15 percent slopes	13.8	33.9%
GP	Gravel Pits	0.0	0.1%
Hv	Howard gravelly loam, 5 to 15 percent slopes	6.3	15.3%
SI	Steep broken land, 35 to 60 percent slopes	16.2	39.5%
W	Water	4.6	11.2%



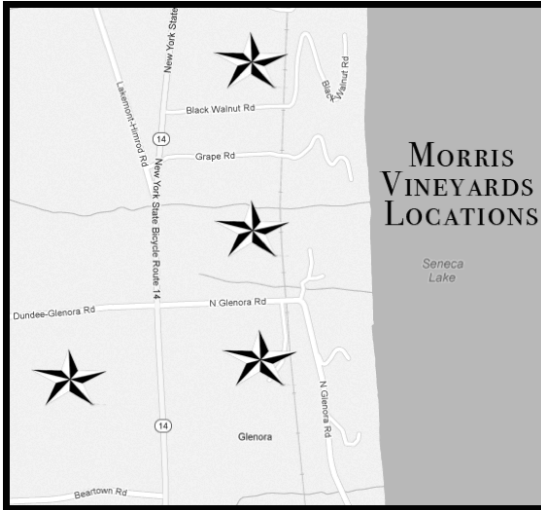


Custom Soil Report available from the United States Department of Agriculture and the Natural Resources Conservation Service for Gibson Vineyards.

To download and review the custom soil resource report covering Gibson Vineyards, scan the QR code, or visit online at: <http://goo.gl/AKquD>



## MORRIS VINEYARDS



VIEW:

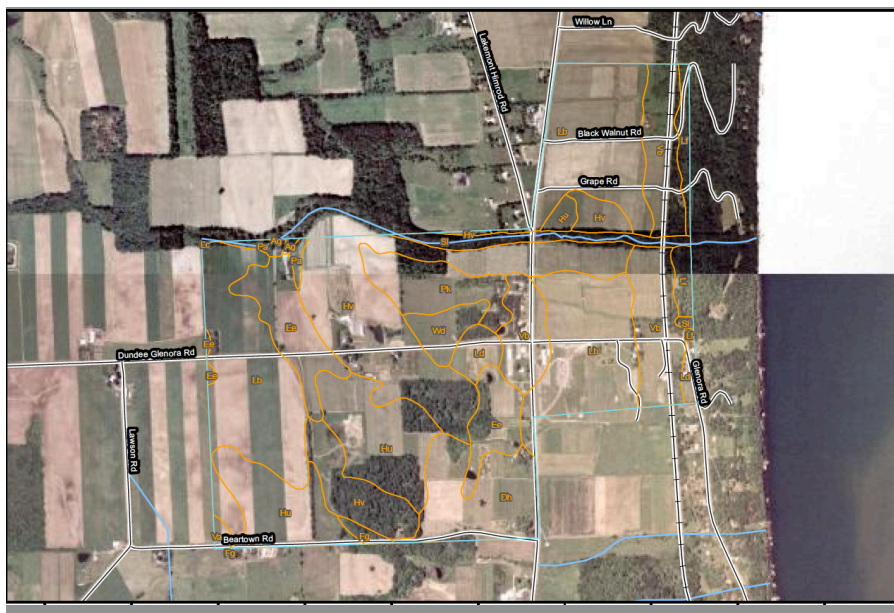
To view the location of Morris Vineyards on Google Maps, scan the QR code or visit: <http://goo.gl/maps/Ccgsq>

\*Due to the scale of the farming activities and vineyards operated by Jeff Morris (more than 120 acres of grapes alone), it is recommended that the entire custom soil report be referenced for further investigation and review.

Please note, this is a close approximation of the location of the vineyard sites from which Villa Bellangelo purchases many of its grapes.



Additionally, Villa Bellangelo spent the entire 2012 vintage working with Jeff Morris, and monitoring his vineyards. You can watch the 6 part series, culminating in a video documenting the first day of harvest, by visiting the [www.Bellangelo.com](http://www.Bellangelo.com), or YouTube at: <http://youtu.be/IKz3rYmnpHw>, or by clicking scanning this QR Code:



Custom Soil Report available from the United States Department of Agriculture and the Natural Resources Conservation Service for Glenora Farms and Morris Vineyards.

To download and review the custom soil resource report covering Morris Vineyards, scan the QR code, or visit online at:

<http://goo.gl/sdbLH>



**VILLA BELLANGELO**  
150 POPLAR POINT RD. DUNDEE, NY 14837



Villa Bellangelo Winery Property, as of January 1, 2013  
Approximately 30 acres spanning from Route 14 to the cliff abutting Seneca Lake.

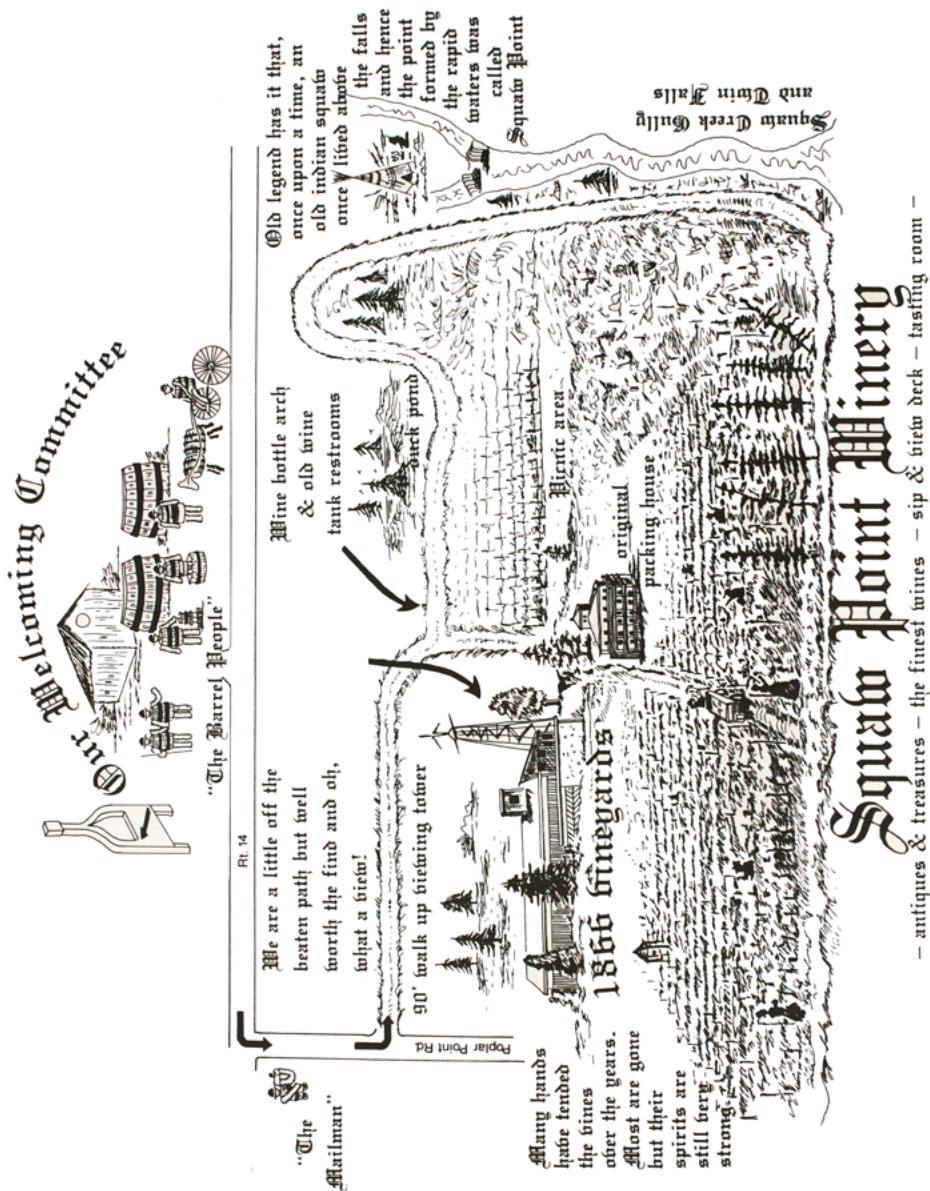


Custom Soil Report available from the United States Department of Agriculture and the Natural Resources Conservation Service for Villa Bellangelo Winery.

To download and review the custom soil resource report covering Villa Bellangelo, scan the QR code, or visit online at:

<http://goo.gl/pPd38>

Please note, at the time of publication, Bellangelo is not producing wine grapes for use in winemaking at the property. However, a planting project is anticipated for 2013.







# Scooter™

table wine





ORIGINAL  
LIQUOR PRESCRIPTION STUB  
E378812

DATE PRESCRIBED \_\_\_\_\_

FULL NAME OF PATIENT \_\_\_\_\_

ADDRESS  
NUMBER STREET CITY STATE \_\_\_\_\_

AILMENT FOR WHICH PRESCRIBED \_\_\_\_\_

KIND AND QUANTITY OF LIQUOR PRESCRIBED \_\_\_\_\_

SIGN FULL NAME \_\_\_\_\_ M.D.

ADDRESS  
NUMBER STREET CITY STATE PERMIT NUMBER \_\_\_\_\_ 97

ORIGINAL  
LIQUOR PRESCRIPTION STUB  
E378812

Rx

KIND OF LIQUOR \_\_\_\_\_ QUANTITY \_\_\_\_\_ DIRECTIONS \_\_\_\_\_

FULL NAME OF PATIENT \_\_\_\_\_ DATE PRESCRIBED \_\_\_\_\_

PATIENTS  
ADDRESS NUMBER STREET CITY STATE \_\_\_\_\_

PREScriBER'S SIGNATURE \_\_\_\_\_ PREScriBER'S PERMIT NUMBER \_\_\_\_\_

PREScriBER'S  
ADDRESS NUMBER STREET CITY STATE \_\_\_\_\_

CANCELED \_\_\_\_\_ DRUG STORE NAME AS ON PERMIT \_\_\_\_\_ PERMIT NUMBER \_\_\_\_\_

DISPENSERS SIGNATURE \_\_\_\_\_ DATE FILLED AND CANCELED \_\_\_\_\_ STRIP STAMP NUMBER \_\_\_\_\_

STORE  
ADDRESS NUMBER STREET CITY STATE \_\_\_\_\_ 97

DO NOT REFILL OR TRANSFER UNDER PENALTY  
SEE REVERSE SIDE FOR INSTRUCTIONS  
ISSUED UNDER FINGER LAKES LIQUOR ACT



### Isabella and Catawba Grape Vines.

**O**F PROPER age for forming Vineyards, cultivated from and containing all the good qualities which the most improved cultivation for over fifteen years has conferred on the Croton Point Vineyards, are offered to the public. Those who may purchase will receive such instructions for four years, as will enable them to cultivate the Grape with entire success, provided their locality is not too far north. All communications addressed to R. T. UNDERHILL, M. D., New-York, or Croton Point, Westchester County, N. Y., will receive attention. The additional experience of three past seasons, gives him full assurance that by improved cultivation, pruning, &c., a crop of good fruit can be obtained every year, in most of the Northern, all the Middle, Western and Southern States.

Also, Apple and Quince Trees for sale as above.

N. B.—To those who take sufficient to plant six acres, as he directs, he will, when they commence bearing, furnish the owner with one of his Vinedressers, whom he has instructed in his mode of cultivation, and he will do all the labor of the vineyard, and insure the most perfect success. The only charge, a reasonable compensation for the labor.

Nov. 8—w4tm2t

R. T. U.

The Cultivator, December 1855

See also Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 191, for discussion.





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## NOTES

<sup>1</sup> See Paleontological Research Institution, *New York State Geography*, [http://www.priweb.org/ed/finger\\_lakes/nystate\\_geo1.html](http://www.priweb.org/ed/finger_lakes/nystate_geo1.html) (last accessed Dec. 28, 2012).

<sup>2</sup> See Paleontological Research Institution, *New York State Geography*, [http://priweb.org/ed/finger\\_lakes/nystate\\_geo2.html](http://priweb.org/ed/finger_lakes/nystate_geo2.html) (last accessed Dec. 28, 2012).

<sup>3</sup> *Id.*

<sup>4</sup> See I Love the Finger Lakes, *Salt Mines and Brine Wells of the Finger Lakes*, <http://www.ilovethefingerlakes.com/basics/geology-saltmines.htm> (last accessed Dec. 30, 2012).

<sup>5</sup> See Paleontological Research Institution, *New York State Geography*, [http://priweb.org/ed/finger\\_lakes/nystate\\_geo2.html](http://priweb.org/ed/finger_lakes/nystate_geo2.html) (last accessed Dec. 28, 2012).

<sup>6</sup> *Id.*



<sup>7</sup> *Id.*

<sup>8</sup> Roberts, David C. *A Field Guide to Geology: Eastern North America*. Houghton Mifflin Harcourt, 2001, Page 131; and <http://fingerlakeswineguy.com/2010/05/14/10/> (last accessed Dec. 27, 2012)

<sup>9</sup> See Paleontological Research Institution, *New York State Geography*, [http://priweb.org/ed/finger\\_lakes/nystate\\_geo3.html](http://priweb.org/ed/finger_lakes/nystate_geo3.html) (last accessed Dec. 28, 2012).

<sup>10</sup> Fulton, Robert J. and Prest, Victor K., *Introduction: The Laurentide Ice Sheet and its Significance*. Géographie physique et Quaternaire, vol. XLI1 n° 2, p. 181-186, 3 fig. (1987). <http://www.erudit.org/revue/gpq/1987/v41/n2/032676ar.pdf> (last accessed Dec. 27, 2012).

<sup>11</sup> See Paleontological Research Institution, *New York State Geography*, [http://priweb.org/ed/finger\\_lakes/nystate\\_geo3.html](http://priweb.org/ed/finger_lakes/nystate_geo3.html) (last accessed Dec. 28, 2012).

<sup>12</sup> Fulton, Robert J. and Prest, Victor K., *Introduction: The Laurentide Ice Sheet and its Significance*. Géographie physique et Quaternaire, vol. XLI1 n° 2, p. 181-186, 3 fig. (1987). <http://www.erudit.org/revue/gpq/1987/v41/n2/032676ar.pdf> (last accessed Dec. 27, 2012).

<sup>13</sup> See Paleontological Research Institution, *New York State Geography*, [http://priweb.org/ed/finger\\_lakes/nystate\\_geo3.html](http://priweb.org/ed/finger_lakes/nystate_geo3.html) (last accessed Dec. 28, 2012).

<sup>14</sup> Turback, Michael. *Greetings from the Finger Lakes: A Food and Wine Lover's Companion*. Ten Speed Press, 2005. Page vii

<sup>15</sup> *Id.*

<sup>16</sup> Bostwick, Henry Ashton, *Geneology of the Bostwick Family in America. The Descendants of Arthur Bostwick of Stratford, Conn.* NY. 1901. Page 318 <http://books.google.com/books?id=c9U1AAAAMAAJ&lpg=PA318&ots=0a51iEAgEo&dq=%22william%20warner%20bostwick%22&pg=PA5#v=onepage&q=%22william%20warner%20bostwick%22&f=false> (last accessed on Dec. 28, 2012).

<sup>17</sup> *Id.*

<sup>18</sup> *Id.*

<sup>1</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*. Berkeley: University of California Press, Page 196, c1989. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).



<sup>2</sup> *Id.*

<sup>21</sup> *Id.* at 197.

<sup>22</sup> *History of Yates County, NY*, page 238 Edited by Lewis Cass Aldrich, accessed <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).

<sup>23</sup> *Id.*

<sup>24</sup> *Id.*

<sup>25</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 197. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).

<sup>26</sup> See Wikipedia, *Revolutions of 1848*, [http://en.wikipedia.org/wiki/Revolutions\\_of\\_1848](http://en.wikipedia.org/wiki/Revolutions_of_1848) (last accessed Dec. 29, 2012).

<sup>27</sup> *Id.*

<sup>28</sup> *Id.*

<sup>29</sup> See Wikipedia, *Revolutions of 1848 in the German States*, [http://en.wikipedia.org/wiki/Revolutions\\_of\\_1848\\_in\\_the\\_German\\_states](http://en.wikipedia.org/wiki/Revolutions_of_1848_in_the_German_states) (last accessed Dec. 29, 2012).

<sup>30</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 197. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).

<sup>31</sup> *History of Yates County, NY*, page 239 <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).

<sup>32</sup> *Id.*

<sup>33</sup> *Id.*

<sup>34</sup> Please note, numerous sources cite different specific details relating to the number of acres planted. Some cite only 2 acres and do not discuss the partnership between Wagener and Reisinger, though most do recognize the ownership of the vineyards by the Wagener family for successive generations. See, *Transactions of the New York State Agricultural Society* Volume XXIV. - 1864 Albany: C. Wendell, Printer 1865 Accessed on December 30, 2012 at <http://books.google.com/books?id=QI5NAAAAYAAJ&dq=%22Wagener%22%20grape%20riesinger&pg=PR7#v=onepage&q=%22Wagener%22%20grape%20riesinger&f=false>



<sup>35</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 197. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).

<sup>36</sup> *History of Yates County, NY*, page 239 <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).

<sup>37</sup> *Id.*

<sup>38</sup> *Id.*

<sup>39</sup> *Id.*

<sup>40</sup> *Id.*

<sup>41</sup> *Special Report, U.S. Department of Agriculture, Grape Culture and Wine Production in the United States of America for 1880*. Collected and Compiled Under the Direction of Hon. Wm. G. Le Duc, Commissioner of Agriculture by Wm. McMurtrie, Ph. D. Washington, Government Printing Office 1881.

Accessed on December 30, 2012 at <http://books.google.com/books?id=wMk1AAAAIAAJ&dq=%22Wagener%22%20grape%20riesinger&pg=PA13#v=onepage&q=%22Wagener%22%20grape%20riesinger&f=false> (last accessed, Dec. 30, 2012).

<sup>42</sup> *Id.*

<sup>43</sup> See Pleasant Valley Wine Company, History [http://www.pleasantvalleywine.com/pvw\\_history.html](http://www.pleasantvalleywine.com/pvw_history.html) (last accessed, Dec. 30, 2012).

<sup>44</sup> *Id.*

<sup>45</sup> *Id.*

<sup>46</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 197. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).

<sup>47</sup> *Id.*

<sup>48</sup> See Henry Wadsworth Longfellow, a Maine Historical Society Site, *Catawba Wine*, [http://www.hwlongfellow.org/poems\\_poem.php?pid=144](http://www.hwlongfellow.org/poems_poem.php?pid=144) last accessed Dec. 29, 2012).

<sup>49</sup> *Id.*



<sup>50</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 197. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).

<sup>51</sup> Anthony, R.D. *Vinifera Grapes in New York*, New York Agricultural Experiment Station Bulletin no. 432 (Geneva, N.Y., 1917), page 85. <http://hdl.handle.net/1813/4906> (last accessed Jan. 5, 2013).

<sup>52</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 374. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012). The actual production figures for New York were: 1870, 82,000 gallons; 1880, 584,000 gallons; 1890, 2,528,000 gallons.

<sup>53</sup> *Id.* at 375.

<sup>54</sup> *Id.* at 376. See also *Vineyard View* (Hammondsport, N.Y.) 9, no. 4 (1980): 12; Irvin W. Near, *History of Steuben County, New York* (Chicago, 1911), p. 295.

<sup>55</sup> *Id.*

<sup>56</sup> *Id.* at 377, See also Anthony, R.D. *Vinifera Grapes in New York*, New York Agricultural Experiment Station Bulletin no. 432 (Geneva, N.Y., 1917), page 85. <http://hdl.handle.net/1813/4906> (last accessed Jan. 5, 2013).

<sup>57</sup> *Id.*

<sup>58</sup> Anthony, R.D. *Vinifera Grapes in New York*, New York Agricultural Experiment Station Bulletin no. 432 (Geneva, N.Y., 1917), page 85. <http://hdl.handle.net/1813/4906> (last accessed Jan. 5, 2013).

<sup>59</sup> *Id.* at 86.

<sup>60</sup> *Id.* at 91.

<sup>61</sup> *Id.*

<sup>62</sup> *Id.* at 97-98

<sup>63</sup> *Id.* at 103.

<sup>64</sup> Prial, Frank, *Closing of New York Winery Spells the End of a Tradition*, The Palm Beach Post (Florida) (May 24, 1984) <http://news.google.com/newspapers?nid=1964&dat=19840524&id=WAAtAAAAIBAJ&sjid=n80FAAAAIBAJ&pg=1173.1990348> (last accessed Jan. 5, 2013).





<sup>65</sup> *Id.*

<sup>66</sup> *Id.*

<sup>67</sup> *Id.*

<sup>68</sup> *Id.*

<sup>69</sup> *Id.*

<sup>70</sup> *Id.*

<sup>71</sup> *Id.*

<sup>72</sup> *Id.*

<sup>73</sup> *Id.*

<sup>74</sup> *Id.*

<sup>75</sup> Cattel, Hudson. *The Oxford Companion to American Food and Drink*, Oxford University Press, USA. At Page 629 (2007).

<sup>76</sup> *Id.*

<sup>77</sup> Prial, Frank, *Closing of New York Winery Spells the End of a Tradition*, The Palm Beach Post (Florida) (May 24, 1984) <http://news.google.com/newspapers?nid=1964&dat=19840524&id=WAAtAAAAIBAJ&sjid=n80FAAAIBAJ&pg=1173.1990348> (last accessed Jan. 5, 2013).

<sup>78</sup> Cattel, Hudson. *The Oxford Companion to American Food and Drink*, Oxford University Press, USA. At Page 629 (2007).

<sup>79</sup> Dial, Tom, *Charles Fournier Honored: Pioneer of N.Y. Wine Industry*, Schenectady Gazette (New York) (September 11, 1982). <http://news.google.com/newspapers?nid=1917&dat=19820911&id=EQwhAAAAIBAJ&sjid=SHMFAAAAIBAJ&pg=2298.3614860> (last accessed Jan. 5, 2013).

<sup>80</sup> *Id.*

<sup>81</sup> See California State Fair, *Wine/Beer*, <http://www.bigfun.org/participate-in-the-fair/compete-at-the-fair/winebeer/> (last accessed Jan. 5, 2013).



<sup>82</sup> Dial, Tom, *Charles Fournier Honored: Pioneer of N.Y. Wine Industry*, Schenectady Gazette (New York) (September 11, 1982). <http://news.google.com/newspapers?nid=1917&dat=19820911&id=EQwhAAAAIBAJ&sjid=SHMFAAAAIBAJ&pg=2298,3614860> (last accessed Jan. 5, 2013).

<sup>83</sup> *Id.*

<sup>84</sup> Cazentre, Don, *Grapes of Frank*, The Good Life of Central New York Magazine (July/August 2008) <http://www.drfrankwines.com/assets/client/File/Press/2008%20CNY.pdf> (last accessed Jan. 5, 2013).

<sup>85</sup> *Id.*

<sup>86</sup> *Id.* at 53.

<sup>87</sup> *Id.*

<sup>88</sup> *Id.* at 48.

<sup>89</sup> *Id.* at 53

<sup>90</sup> *Id.*

<sup>91</sup> *Id.*

<sup>92</sup> *Id.* at 53-54.

<sup>93</sup> *Id.*

<sup>94</sup> Pinney, Thomas. *A History of Wine in America: From the Beginnings to Prohibition*, at Page 449. <http://ark.cdlib.org/ark:/13030/ft967nb63q/> (last accessed Dec. 29, 2012).

<sup>95</sup> *Id.*

<sup>96</sup> Blackwell, Jeffrey, *The Birth of Premium Winemaking*, Democrat and Chronicle (New York), November 9, 2009, <http://www.democratandchronicle.com/article/20091110/ENT0304/91109021/The-birth-premium-winemaking> (last accessed Jan 5, 2013).

<sup>97</sup> Curry, Kristine, *New York Experiencing White Wine Boom*, Chicago Tribune, Feb. 7, 1985. [http://articles.chicagotribune.com/1985-02-07/entertainment/8501080056\\_1\\_american-hybrids-international-eastern-wine-competition-finger-lakes](http://articles.chicagotribune.com/1985-02-07/entertainment/8501080056_1_american-hybrids-international-eastern-wine-competition-finger-lakes) (last accessed Jan 5, 2013).



<sup>98</sup> Licata, Elizabeth, *Revolutionary Winemaking and its Aftermath*, Buffalo Spree (New York) October 2012. <http://www.buffalospree.com/Buffalo-Spree/October-2012/Revolutionary-Winemaking-and-its-Aftermath/> (last accessed Jan. 6, 2013).

<sup>99</sup> Dial, Tom, *Charles Fournier Honored: Pioneer of N.Y. Wine Industry*, Schenectady Gazette (New York) (September 11, 1982). <http://news.google.com/newspapers?nid=1917&dat=19820911&id=EQwhAAAAIBAJ&sjid=SHMF AAAAIBAJ&pg=2298,3614860> (last accessed Jan. 5, 2013).

<sup>100</sup> McLellan, Dennis, *Nathan L. Chroman Dies at 83*, Los Angeles Times (California), March 20, 2012. <http://articles.latimes.com/2012/mar/20/local/la-me-nathan-chroman-20120320> (last accessed Jan. 6, 2013).

<sup>101</sup> See Heitz Cellars, *Heitz Founders*, <http://www.heitzcellar.com/legacy/founders.cfm> (last accessed Jan. 6, 2013).

<sup>102</sup> Dial, Tom, *Charles Fournier Honored: Pioneer of N.Y. Wine Industry*, Schenectady Gazette (New York) (September 11, 1982). <http://news.google.com/newspapers?nid=1917&dat=19820911&id=EQwhAAAAIBAJ&sjid=SHMF AAAAIBAJ&pg=2298,3614860> (last accessed Jan. 5, 2013).

<sup>103</sup> McNiel, Karen. *The Wine Bible*, Workman Publishing Company, page 711 (September 2001). <http://books.google.com/books?id=okibbSs7LxUC&pg=PA711&lpg=PA711&dq=ny+farm+winery+act+1976&source=bl&ots=Ma8a-clgAQ&sig=7JElqF9QqZSTAy-zkaDAwpX48Jc&hl=en&sa=X&ei=-DrOUKCYH-yu0AGkr4D4Aw&ved=0CGoQ6AEwBzgK#v=onepage&q=ny%20farm%20winery%20act%201976&f=false> (last accessed Jan. 5, 2013).

<sup>104</sup> *Id.*

<sup>105</sup> *Id.*

<sup>106</sup> *Id.*

<sup>107</sup> Hall, Collin Michael, *Wine Tourism Around the Wold: Development, Management and Markets*, Taylor & Francis, page 265 (April 1, 2002).

<sup>108</sup> McNiel, Karen. *The Wine Bible*, Workman Publishing Company (September 2001), page 711.

<sup>109</sup> Hall, Collin Michael, *Wine Tourism Around the Wold*, page 265



<sup>110</sup> See, Glenora Winery, *About Us*, <http://www.glenora.com/About-Us/History> (last accessed Jan. 6, 2013)

<sup>111</sup> Chilberg, Joe, and Baber, Bob, *New York Wine Country, A Tour Guide*, North Country Books, Inc., page 75 (1986).

<sup>112</sup> See, Frog's Leap, *Our Story*, <http://www.frogsleap.com/html/ourstory.html> (last accessed on Jan. 6, 2013).

<sup>113</sup> Chilberg, Joe, and Baber, Bob, *New York Wine Country, A Tour Guide*, North Country Books, Inc., page 75 (1986).

<sup>114</sup> *Id.* at 75-76.

<sup>115</sup> *Id.* at 75.

<sup>116</sup> See, Hermann J. Weimer Vineyards, *History*, <http://wiemer.com/winery/history/> (last accessed Jan. 6, 2013).

<sup>117</sup> *Id.*

<sup>118</sup> Much of the family history is documented in books and pamphlets, available for review at the old cobblestone house, now operated as Cobblestone Springs, an interfaith retreat location. Copies of these pamphlets are available for review at Villa Bellangelo Winery.

<sup>119</sup> *Id.*

<sup>120</sup> See, Columbia University, *History of the College of Physicians and Surgeons*, <http://ps.columbia.edu/about-ps/history-college-physicians-and-surgeons> (last accessed Jan. 5, 2013).

<sup>121</sup> See pamphlet discussed at endnote 118.

<sup>122</sup> <http://www.newyorkroots.org/yates/starkey/starkeybios4.htm> accessed December 29, 2012 History & Directory of Yates Co., Vol II, Pub 1873, by Stafford C. Cleveland

<sup>123</sup> *History of Yates County, NY*, page 229 <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).

<sup>124</sup> *Id.* at 230.

<sup>125</sup> See pamphlet discussed at endnote 110.

<sup>126</sup> *History of Yates County, NY*, page 115, <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).



<sup>127</sup> Cleveland, Stafford, *History & Directory of Yates County*, Volume II Pub. 1873, <http://www.newyorkroots.org/yates/starkey/starkeysettlers.htm> (last accessed Dec. 29, 2012).

<sup>128</sup> *History of Yates County, NY*, page 200-201, <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).

<sup>129</sup> *Id.* at 200.

<sup>130</sup> *Id.* at 200-201.

<sup>131</sup> See Hillside Cemetary Directory, Dundee, N.Y. [http://www.yatescounty.org/upload/12/historian/Hillside/HILLSIDE\\_B\\_2.htm](http://www.yatescounty.org/upload/12/historian/Hillside/HILLSIDE_B_2.htm) (last accessed Dec. 19, 2012).

<sup>132</sup> *History of Yates County, NY*, page 242, <http://www.archive.org/details/cu31924067340145> (last accessed Dec. 29, 2012).

<sup>133</sup> *Id.*

<sup>134</sup> *Id.*

<sup>135</sup> *Id.* at 243.

<sup>136</sup> Dumas, Maurice, *Winery Has All the Trimmings*, Finger Lakes Times, September 4, 1987, Page 13.

<sup>137</sup> Blue, Anthony Dias. *American Wine: A Comprehensive Guide*. Harper & Row 1988.

<sup>138</sup> Dumas, Maurice, *Winery Has All the Trimmings*, Finger Lakes Times, September 4, 1987, Page 13.

<sup>139</sup> Wiener, Susan, *Finger Lakes Wineries*, Ithaca, New York: McBooks Press, 1992, Page 58.

<sup>140</sup> *Id.*

<sup>141</sup> Villa Bellangelo keeps a catalog of Squaw Point Winery bottles and labels on display at the wineries location. Bottles may be viewed any time.

<sup>142</sup> Klees, Emerson, *Wineries of the Finger Lakes Region*, New York: Friends of the Finger Lakes Publishing, page 88, 2000.

<sup>143</sup> Dumas, Maurice, *Winery Has All the Trimmings*, Finger Lakes Times, September 4, 1987, Page 13.



<sup>144</sup> See Wikipedia, *New York State Agricultural Experiment Station*, [http://en.wikipedia.org/wiki/New\\_York\\_State\\_Agricultural\\_Experiment\\_Station](http://en.wikipedia.org/wiki/New_York_State_Agricultural_Experiment_Station) (last accessed Dec. 29, 2012).

<sup>145</sup> B.I. Reisch, R.S. Luce, Bruce Bordelon, and T. Henick-Kling, *Valvin Muscat Grape*, New York's Food and Life Sciences Bulletin. Number 161, 2006. ISSN 0362-0069 <http://fls.cals.cornell.edu/OCRPDF/fls161.pdf>. (last accessed Jan. 6, 2013).

<sup>146</sup> See Wikipedia, *Bully Hill Vineyards*, [http://en.wikipedia.org/wiki/Bully\\_Hill\\_Vineyards](http://en.wikipedia.org/wiki/Bully_Hill_Vineyards) (last accessed Jan. 3, 2013)

<sup>147</sup> See Monticello.org, *Quotations on Agriculture*, <http://www.monticello.org/site/jefferson/quotations-agriculture> (last accessed Jan. 7, 2013).

<sup>148</sup> Hauke, Paul L. *Spring Ledge Farm Now Beer, Fruit Operation*, The Geneva Times (New York), January 16, 1965, Page 8. <http://fultonhistory.com/Newspaper%2011/Geneva%20NY%20Daily%20Times/Geneva%20NY%20Daily%20Times%201965%20Jan-Mar%201965%20Grayscale/Geneva%20NY%20Daily%20Times%201965%20Jan-Mar%201965%20Grayscale%20-%20200197.pdf> (last accessed Jun. 7, 2012).

<sup>149</sup> *Id.*

<sup>150</sup> *Id.*

<sup>151</sup> *Id.*

<sup>152</sup> *Id.*

<sup>153</sup> *Id.*

<sup>154</sup> *Id.*

<sup>155</sup> *Id.*

<sup>156</sup> *Id.*

<sup>157</sup> *Id.*