



Wine Flight  
May 4, 2011

## “I Love New York”

... and New York wineries  
love dogs!

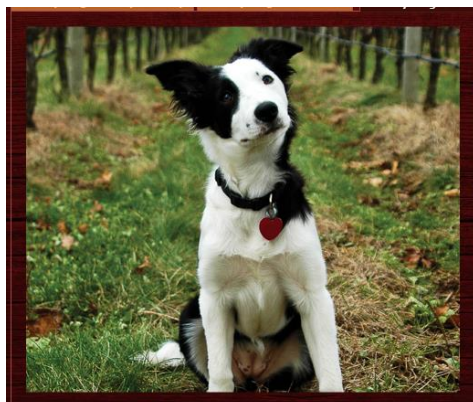


*(Chancellor and Rosie,  
Bully Hill Vineyards, New York.)*

All of the featured wineries, plus countless more across New York state welcome you and your dogs to their vineyards!

### 2008 Ravines Wine Cellars Dry Pinot Noir Rosé *Hammondsport, Finger Lakes*

Finger Lakes Wine Country, New York is home to almost 100 wineries centered around the three main Finger Lakes: Keuka, Seneca, and Cayuga Lakes. Traditionally known for Riesling and Gerwurtztraminer, it has recently had great success with Cabernet Franc and Pinot Noir.



*(Panda, Shinn Estate Vineyards, New York.)*

#### Tasting Notes:

This wine is refreshing, with a bouquet of fresh strawberries, cherries and cranberry on the nose. On the palate, there are subtle herbal notes with cranberry and dried cherry flavors. It is medium bodied with great acidity and balance.

#### Food Pairings:

Just in time for the warmer weather, pair this rosé with salad Niçoise, buttermilk grilled chicken breasts, or a Tuscan tomato bread BLT.

PLCB 42132 @ \$13.99

### 2009 Millbrook Winery Estate Chardonnay *Dutchess County, Hudson River Region*

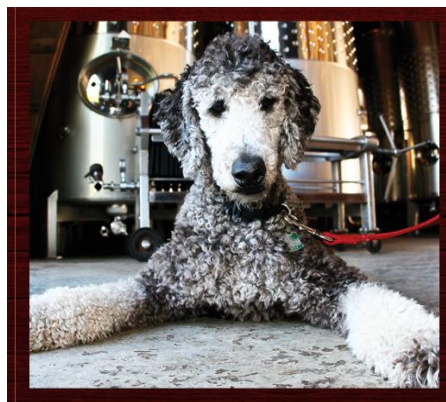
This wine is 100% Chardonnay from the three primary growing regions in New York State: the Hudson Valley, Long Island and the Finger Lakes.

#### Tasting Notes:

Aromas of pear and coconut pair with a hint of citrus. On the palate, there is pear and honeydew melon giving way to hints of butter, tangerine and lime zest. The finish is a soft minerally lime.

#### Food Pairings:

Try this wine with baked chicken with marjoram, fresh corn soufflé with bacon and Gruyère or lobster with chive butter.



*(Uve, Herman J. Wiemer Vineyard,  
New York.)*

PLCB 500389 @ \$13.99

### 2008 Wölffer Estate\* La Ferme Martin Merlot *Sagaponack, Long Island*

#### Tasting Notes:

With a brick red color and aromas of cherry, prunes and cedar, this wine boasts flavors of red fruit such as plums and figs and smooth tannins with hints of oak. Its long finish offers cherry and toasted oak flavors.



*(Bam Bam, Knapp Winery & Vineyard  
Restaurant, New York. Beware: cats rule  
at the vineyard.)*

#### Food Pairings:

You can pair this Merlot with roasted beef of any kind. Also great with spring lamb with cherry glaze, pepper crusted salmon steaks or hearty vegetable lasagna.

PLCB 510653 @ \$14.99

\*The Wölffer Estate offers apple cider tasting in the fall and also owns and operates the Wölffer Stables for training and boarding horses.

### 2008 Ravines Wine Cellars Cabernet Franc *Hammondsport, Finger Lakes*

#### Tasting Notes:

On the nose, this wine has pomegranate with some cherry and a little spice. On the palate, it is fruit forward with cherry, pomegranate, currant and a hint of pepper with a long, smooth finish.

#### Food Pairings:

Pair this Cabernet Franc with a simple grilled ham and cheese sandwich, flatbread pizza with fresh Mozzarella, crimini mushrooms and fresh herbs or an appetizer of cured and spiced Kalamata olives with feta and sun dried tomatoes.



*(Moose, Bedell Cellars, New York.  
This pet-friendly winery welcomes  
canine visitors and holds dog-friendly  
wine-tasting events that benefit local  
animal shelters.)*

PLCB 61678 @ \$19.99

All photographs available in the book “Winery Dogs of New York” @ [www.winerydogs.com](http://www.winerydogs.com)