



Trillium Ridge Times

*Thorpe Vineyard
The Little Winery on the Great Lake*

20 Medals for Our 20th Anniversary!!

What kind of coincidence is it???
We've won 20 awards in this 20th
Anniversary year!!

The head of the pack is Fialka, as usual, which alone collected 6 medals from 5 competitions. The close second is Cayuga White (5) followed by Maréchal Foch, Chancellor and Red Duck. Riesling got a bronze as well - it was bottled a little later than expected so was only entered to one competition.

The best of all, however, is the gold medal awarded to Tooley's Traminette, the 20th Anniversary wine named after our dog, Tooley. It was truly delightful as it is the commemorative release for



this special year plus Tooley, our golden retriever mix big dog, is aging up to 13 at this Thanksgiving. Hopefully this will keep cheering him up to stay in good shape longer.

All of our varieties are available for this holiday season including the award winners. We hope you pick some for your special occasions!

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And Again, After the Harvest is Gone ...

It was earlier in spring, which is always the time to look ahead and make plans. The 20th anniversary was talked about frequently, of course, as it was the most significant event of this whole year. While perceiving the numerous changes to come, I heard John Lennon's famous song from a distance. It gently convinced me that there could be another 20 years from here.

I don't, quite frankly, remember all that much from the first crush. It took a good few days to pick half an acre of Cayuga White by just a handful of us. One day the weather turned and we all got hit by graupels. And the crushed grapes were cold and sticky in the tub.

There is an impression that I was always doing some lab work. After experiencing so many lab courses in



"Wine is bottled poetry."
Robert Louis Stevenson



And Again, After the Harvest is Gone ... (cont.)

high school and college, it actually was easier for me. I was used to starting with setting up the reagents with right concentration in my college chemistry lab but here what I needed to do was to pick up the phone and place an order to the supplier. A few days later a UPS driver dropped them off in a box and they were all ready to go. "Hey, the life is easier in the real world!" I joked around about it.

Weather made all the headlines again during this growing season. Extremely warm April was followed by the damaging frost in May and the unprecedented number of hail storms tore up the future crop in June and July.

The 20th Anniversary celebration kept going. The release of the Anniversary wine, Tooley's Traminette, enhanced the cheer. It was, though, not quite the way the past two milestone anniversaries were. The difference was indeed the proof of the change and transition just happening. It didn't take too long for me to realize that I should be looking at next 10 years before wondering about 20 years. This "10" soon became "5," and "3," and "2," and..... This might be a milestone anniversary but the basis remained the same. A simple concept came to me.

It was shorthanded this fall so I crushed and pressed some batches by myself. The grapes have looked a little different since the vineyard management was changed a few years ago. There were also other varieties that I never knew before

from the grower in the neighborhood this year.

The grapes go through the crusher-destemmer and sit in the tubs, so we call, then they get pressed right away if they are whites while reds stay in there to ferment on the skins for 7 to 10 days before pressed. There were moments that made me feel like I hadn't done this for a while.

After having a few frosty mornings there was a nice stretch of Indian Summer in the first week of November. I went out to the town for errands one day. Most trees were already bare from the frost and wind storms but oaks and hard maples still had leaves on. They are always the last to shed, that's what I've learned from looking at the drumlin right next to me for all these years. I looked up for the warm hue when I found them in the woods while driving. After turning the last corner and passing through the neighbor's shrubs the glow suddenly hit my eyes --- those were Chancellor in my vineyard over there. Some were frosted out but still many leaves were there golden in the late afternoon sun. Then there were a number of tall sour cherries right behind the Chancellor patch. Their foliage was also gleaming in subtle reddish orange. It was the brightest scene of the day.

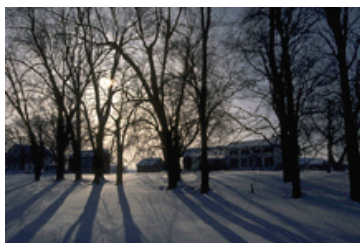
When these cherries bloom next spring, the grapes will bud out again for the coming season. I will then see the flowers falling over the greens on the grapes that grow larger everyday. That's the promise that has been, and will be here for a long time and that's what I believe in.



A view from Spring

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."

*Benjamin Franklin
(1706-1790)*



Winter on the Bay



Announcing Our New Online Wine Shop!

Now finally we've got a Shopping Cart on our renewed website and can ship to 9 states - **NY, CO, FL, NH, MN, MO, NC, ND, OH** - and **DC**! When you cannot come here or would like to send a gift to your friends and family, just log onto our website. Or you can always call us to place an order or for more information. There is also an e-Newsletter signup - so sign-up!

2008 Wine List

---- Dry ----

Tooley's Traminette * 20th Anniversary Limited Release *** (\$13.49):** A recent release of the Cornell Breeding Program, Traminette is the offspring of Gewurztraminer with highly enhanced fragrance and aroma. It's our choice for this special year named after our beloved dog, Tooley, who has the sweet look with the attitude.

Chardonnay (\$13.99): Light, un-oaked with a lot of fruits. See how friendly a Chardonnay can be. Good with seafood or poultry.

Vidal (\$9.99): Crisp, refreshing and definitely dry. A wonderful white wine with any meal if you love dry wines.

Evening Glow (\$13.99): An interesting blend of Chardonnay and Pinot Noir. Pleasantly oaked dry rosé that suits well with roast pork.

Pinot Noir (\$16.99): A classic Burgundy varietal. Elegant and medium bodied with a light touch of oak. How about some with chops or game?

Chancellor (\$12.49): Imagine a dark velvet dress. Soft yet robust. A hearty red wine for your steaks and roasts.

---- Semi-Dry ----

Riesling (\$13.99): The signature wine of the region that we finish off dry. Great for summer meals or simply bread and cheese. Lots of honey; light and smooth. So indulgent ...

Cayuga White (\$9.49): A hybrid grape developed by the New York Agricultural Experiment Station in Geneva. A versatile varietal that is good with food or just by itself.

Maréchal Foch (\$11.99): A French-American hybrid that makes a fruity garnet red wine. Light in tannin with a pleasant light sweetness. Excellent for pasta with red sauce.

---- Semi-Sweet ----

Fialka (\$9.99): * Our most Award Winning wine ***** A white wine with a soft bouquet of abundant fresh grapes with a smooth pleasing taste. Great for sipping; accompanies poultry as well.

Hunter's Moon (\$9.49): A light red wine with a floral bouquet and a balance of sweetness and tang. A perfect match for pizza or burgers off the grill. Enjoy this wine chilled.

Bunny Blush (\$8.99): Named after Merrier, a little pet bunny we once had. A lively blush of eastern grapes with a hint of mint --- New Bunny is a bit peachy!

Red Duck (\$8.99): Fruity and delightful. Named for ducks that were born and spent a summer here in East Bay. Great for the picnic basket, serve well chilled. A good match for BBQ chicken or chicken wings!

---- Sweet ----

Lake Breeze (\$10.49): Made of fruity white varietals, it is as sweet as the soft breeze from the Lake on a summer afternoon. Great for sipping or enjoy with some fresh fruit or ice cream for dessert.



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315-594-2502
www.thorpevineyard.com

Open Hours:

April, May, June - Fri., Sat., Sun. 11am-6pm
July through October - Daily 11am-6pm
November, December - Fri., Sat., Sun. 11am-5pm
Other times call for an appointment.

Who Carries Thorpe Vineyard Wines?!

In the Neighborhood (Wayne County)

Wolcott Liquor & Wine Store: 315-594-9544 - in downtown Wolcott.
Lyons Liquor Store: 315-946-9102 - in the Village of Lyons on Rt. 14 just north of Rt. 31.
The Liquor Cabinet: 315-589-5889 - on Rt. 104 near the intersection of Rt.21 next to Breen's in Williamson.

To the East toward Syracuse

Moyers Corners Wines & Spirits: 315-652-5799 - in Kimbrook Plaza, intersection of Rts. 31 and 57, next to P&C in Clay.
Nichols Discount Liquors: 315-451-2827 - in downtown Liverpool, corner of First and Vine Streets next to Nichols Supermarket.
Andrew's Wine Cellar: 315-342-5850 - in Canal Commons on West First Street in downtown Oswego.

To the West toward Rochester

Perinton Liquor: 585-223-4120 - in Courtney Commons Plaza off Rt. 31, across from Martins in Perinton Square.
Country Club Liquor Mart: 585-586-7722 - in Country Club Plaza at the corner of Rt. 31F and Marsh Rd. in East Rochester.
Finger Lakes Wine Center: 585-394-9016 - in beautiful Sonnenberg Gardens in Canandaigua off Rt. 21.

Restaurants

Lorri's Secret Garden: 315-597-5124 - in the historic Garlock House on Main Street of Palmyra.
Pultneyville Grill: 315-589-4512 - overlooking Lake Ontario in Pultneyville off Rt. 21.

