

Wines of the Finger Lakes

"Greatest Producer

in the

Atlantic Northeast"

Wine Report 2008, 2007,

2006 & 2005

"Finger Lakes' Most

Award-Winning

Winery"

Wine Enthusiast 10/07

Featured Selection

2007 VENTOSA VINEYARDS TOCAI FRIULANO

t seems fitting that a family of Italian descent should choose a northern Italian grape variety, Tocai Friulano, for their vineyard in the Finger Lakes region. So it comes as no surprise that, in the spring of 2001, Lenny and Meg Cecere decided to plant twenty-three acres of these vinifera vines in a spot just south of Geneva on the eastern shore of Seneca Lake. Their winery, Ventosa Vineyards which features Tuscan-style architecture and a stunning lakeside vista—now produces 3,000 to 3,500 cases of wine annually. (Ventosa is Italian for "windy," an apt description of this site.)

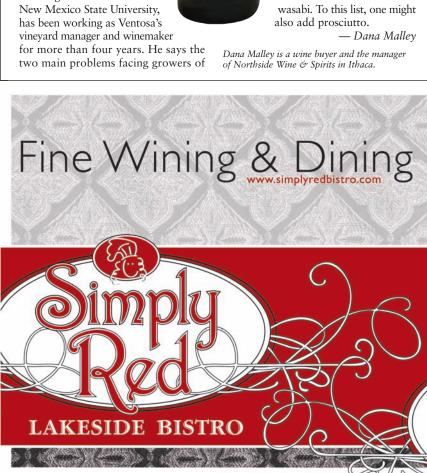
Eric Shatt, who holds a BS in agriculture biology specializing in viticulture from New Mexico State University, has been working as Ventosa's

Tocai Friulano grapes are birds ("they love to eat them") and susceptibility to late-season botrytis bunch rot.

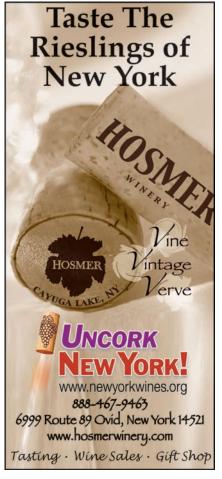
After fending off both the birds and the fungus, Shatt produced 344 cases of the 2007 Ventosa

Vineyards Tocai Friulano (about \$16 per bottle), a beautifully rendered, off-dry (0.9 percent residual sugar), medium-bodied white wine of moderate acidity. Its initial impression in the mouth recalls lime citrus, while the mid-palate kicks in with bananas and melons and the clean finish offers up a subtle note of nectarine. Shatt likes it with fresh fruit and brie, while the Ventosa tastingroom crew recommends it with Thai food or sushi with

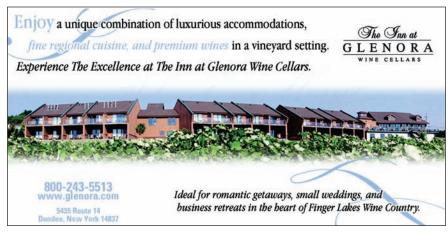














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