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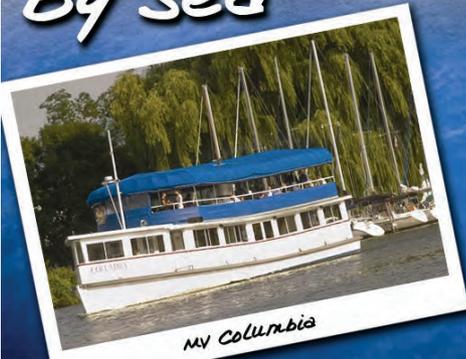


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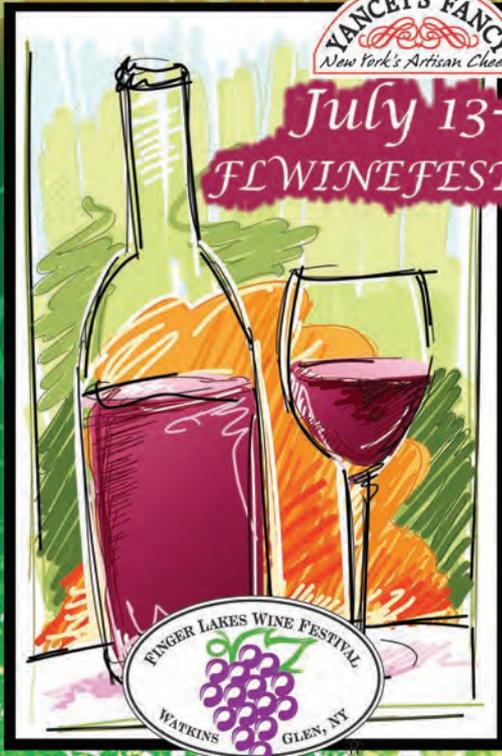
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FINE DINING IN THE FINGER LAKES

For great food, head for the wine trails



Seneca Lake

BY PEGGY HAINE

In the beginning—around 1975, when the Finger Lakes wine region finally recovered from its post-Prohibition bust—hungry winery visitors sought microwaved sustenance at local convenience stores, or at Johnson’s, a country bar known for its taxidermy, Friday night karaoke, occasional mud wrestling, and weekend prime rib. While wine-tasters can belt ‘em out off-key with the best of them, a more sophisticated market waited in the wings.

In the past dozen-or-so years, chefs have migrated in droves from urban areas to the Finger Lakes to be closer to their food sources and to profit from the burgeoning activity on the wine trails. Discerning diners now have many choices, with restaurateurs not only working in cooperation with local growers but winning national awards for their wine lists, presenting the local cuisine at James Beard House in New York City, strutting their stuff for Washington legislators, and competing on TV cooking throw-downs.

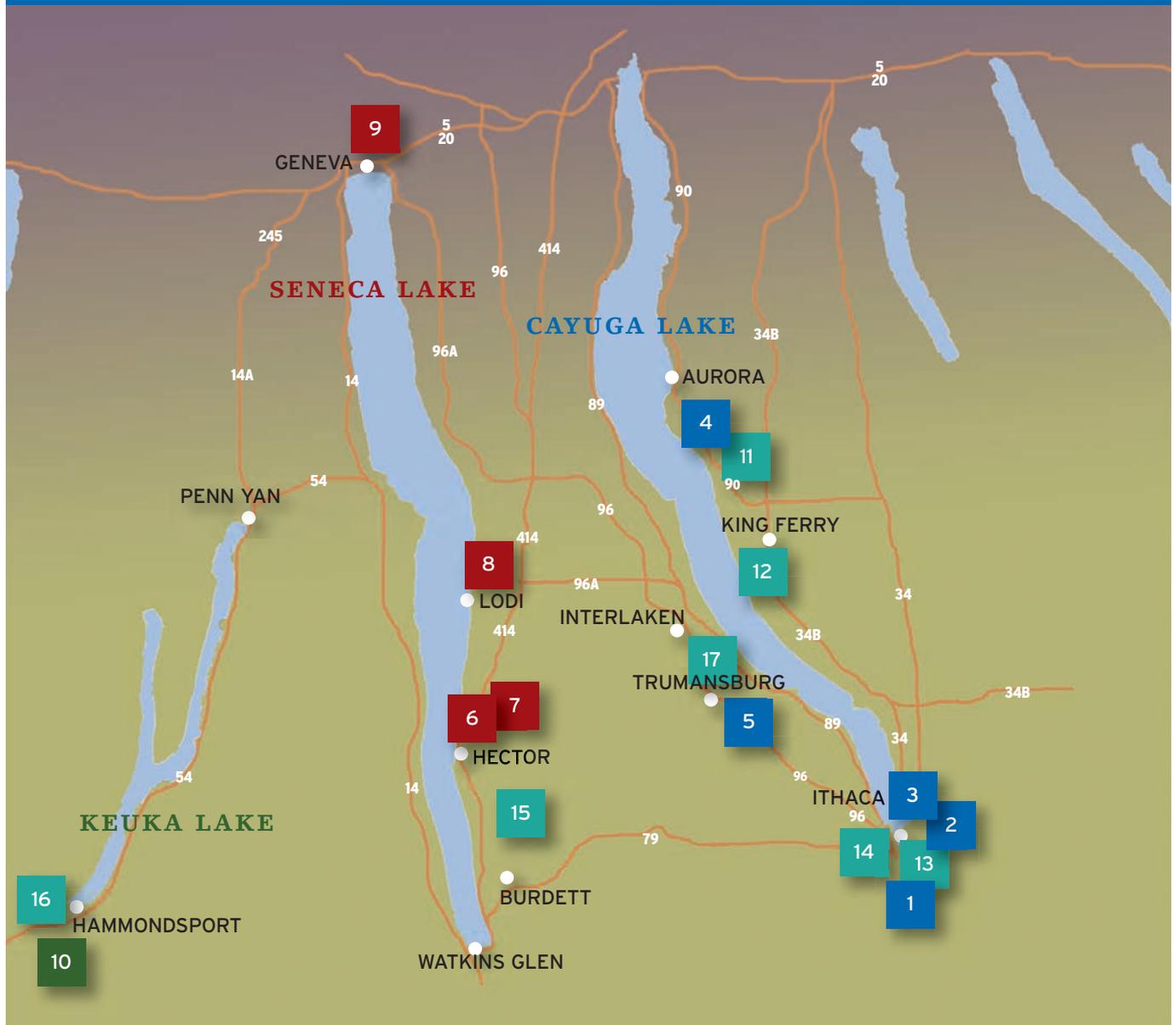
With wine trails on each of the three largest Finger Lakes—Cayuga, Seneca, and Keuka—wineries in the region now number 118. There are also a cheese trail and a beer trail—and, as distilleries continue to multiply, there may soon be a cocktail trail, too.

So if you’re back in the Finger Lakes for Reunion, to visit your kids at Cornell, or just because this area is drop-dead gorgeous any time of the year, head to the wine trails with full assurance that you’ll be well fed along the way. To get you started, here are a few of this writer’s favorite wine-trail eateries.

Veteran wine and food writer Peggy Haine '65, BS '72, was editor of the *Finger Lakes Wine Gazette* for ten years before joining the Ithaca real estate firm of Audrey Edelman & Associates/Realty USA. Her own company, Cash and Caring Auction Services, specializes in fundraising for not-for-profits.

COVER IMAGE: ISTOCK.COM; PHOTO ABOVE: UNCORK NY

A GUIDE TO FINGER LAKES DINING



CAYUGA LAKE

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2. THE HEIGHTS CAFÉ
3. TAVERNA BANFI IN THE STATLER HOTEL
4. THE AURORA INN
5. HAZELNUT KITCHEN

SENECA LAKE

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8. DANO'S ON SENECA
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QUICK BITES, COCKTAILS AND MORE

11. PUMPKIN HILL BISTRO AND VINEYARD
12. MAN IN THE MOON BAKE SHOPPE
13. MERCATO
14. VIVA! TAQUERIA
15. TWO GOATS BREWING
16. RAVINOUS TASTING KITCHEN
17. CRYSTAL LAKE CAFÉ

CAYUGA LAKE

(INCLUDING ITHACA)

1. FINE LINE BISTRO

Located on the up-and-coming west end of State Street, near Felicia's Atomic Lounge and Gimme! Coffee, Fine Line is next door to a tattoo parlor. The décor is industrial, the service professional, and the food makes it worth searching for a parking space. If possible, sit at the bar, where you can hang out with the chef and watch him work his magic. This is a great place for dinner after a day of wine tasting, or before a performance at the Kitchen Theatre (across the street).

404 West State Street, Ithaca

607-277-1077

www.finelinebistro.com

2. THE HEIGHTS CAFÉ

This is a lunch-time favorite in Cayuga Heights, where the chef's fertile imagination runs free with unusual combinations of flavors that always seem to work. Try the oven-roasted Atlantic salmon with pine-nut risotto, capers, tomatoes, anchovies, and Manzanilla and Kalamata olives, or the Korean grilled skirt steak with locally grown poi choy, sushi rice, and ginger cream sriracha Mongolian sauce. Somehow, though, after hearing the day's exotic specials, we always wind up with the pesto-and-mozzarella-slathered flatbread topped with a Caesar salad, a hunk of grilled salmon or fried squid, and plenty of fresh lemon. Dinnertime brings out Cornell faculty members wooing prospective colleagues. The *Wine Spectator* Award-winning list features many great local wines as well as a full spectrum of international offerings. Portions are hefty, service is exceptional, and it's quiet enough for real conversation. Fancy that!

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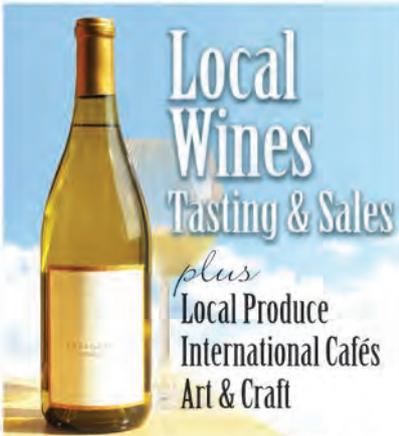
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www.hort.cornell.edu/orchards

3. TAVERNA BANFI IN THE STATLER HOTEL

Hotel restaurants are often utilitarian, but Taverna Banfi is a glorious exception, offering sparkling night views of the campus, well-prepared Italian cuisine with recipes sourced from the Tuscan countryside, and a beverage list including award-winning Villa Banfi wines and a selection from the best Finger Lakes vintners. Service is earnest, as Hotel school students absorb yet another facet of the hospitality business; it is also very good. Campus parking, usually a torment, is handily attended to, at a run, by energetic young valets.

130 Statler Drive, Ithaca
 607-254-2565
www.tavernabanfi.com

4. THE AURORA INN

Centrally located in the picture-perfect town of Aurora, the Inn has had its ups and downs, but is now back in ascendance at the hands of executive chef Patrick Higgins. His staff turns out three elegant meals a day, seven days a week, in a cozy dining room with hearth fires blazing in cool weather, patio seating on warmer days, and, in all seasons, spectacular Cayuga Lake views. Higgins starts dinner with pan-seared foie gras, crab-stuffed calamari, or a plate of house-made charcuterie, and progresses to the likes of truffle and parsnip pierogies or pork ragout with cracked-pepper tagliatelle, all made in house, and drawing heavily from ingredients produced by local farmers. For a quick burger, you can go to the companion Fargo Bar and Grill across the street—but we love the Aurora Inn for leisurely Sunday brunch, wine-trail lunches, and dinners on the patio.

391 Main Street, Aurora
 315-364-8888
innsofaurora.com



The 2011 harvest in New York State varied greatly by region and grape variety, but in general turned out to be bountiful and with quality ranging from good to great. Most of the weather patterns leading up to harvest seemed to promise another perfect year like 2010, but in most regions untimely rains complicated the harvest.

Hurricane Irene and Tropical Storm Lee skirted Long Island, but unfortunately devastated the Hudson Valley region, including some vineyards, and also decreased tourism during a key season. Those storms never made it far enough west to reach the Finger Lakes, but the region still suffered from untimely rains during different periods of the harvest, with some fruit lost to rot. The north country's Thousand Islands and the far western Lake Erie region seemed to make out the best overall, with the Concorde for grape juice (two-thirds of New York's total grape crop) superb in both quality and quantity.

In short, in most regions 2011 was a "winemaker's year" in the sense of testing their agility in dodging the raindrops and their ability in the cellar to create the best quality wines possible.

SOURCE: THE NEW YORK WINE & GRAPE FOUNDATION

5. HAZELNUT KITCHEN

In Trumansburg, riding the ridge between Cayuga and Seneca lakes, Jonah and Christina McKeough—both Culinary Institute of America graduates and Philadelphia refugees—turn out an imaginative mix of sophisticated platters in easygoing surroundings. They classify their enterprise as a “farm-driven American bistro” with a menu that follows what’s fresh on the market. We love their roasted hanger steak with frites, but try the hazelnut-dusted mahi mahi or the grilled High Point Farms grass-fed beef burger with blue cheese and crispy shallots. There are plenty of vegetarian options, too, and save room for one of their superb desserts. Make reservations; this small place fills up quickly.

53 East Main Street, Trumansburg
607-387-4433
www.hazelnutkitchen.com

SENECA LAKE

6. STONECAT CAFÉ

A hangout for winery workers and visitors alike, Stonecat features a lively cocktails-at-the-bar scene, Sunday jazz brunches on a covered deck overlooking vineyards and Seneca Lake, and some of the best food along the wine trail. After fleeing from the nation’s capital, chef Scott Signori forged relationships with Finger Lakes farm families who supply him with same-day harvests. His pitch-perfect taste buds apply at the smoker, where he uses locally harvested grape and cherry woods to enliven everything from pulled pork (the best!) to house-made sausages and tomato coulis. Be sure to try a smoked-tomato Bloody Mary. The wine list offers a wide range of Finger Lakes wines, and the servers—many of whom have been at the café for years—are knowledgeable, efficient, and fun.

5315 Route 414, Hector
607-546-5000
www.stonecatcafe.com

7. RED NEWT WINERY AND BISTRO

Under the leadership of executive chef Brud Holland, following in the footsteps of Finger Lakes culinary pioneer Deb Whiting, the Bistro turns out both sophisticated locally sourced cuisine and satisfying comfort food. Portions are hearty, and the place is decorated with appealing paintings, many of local scenes. If you want to learn more about Finger Lakes wines, this is the place to do it. Red Newt offers one of the best Finger Lakes wine lists, with wines in flights—so if you’re interested in, say, Riesling, you can order a selection of three, four, or five tasting samples produced by as many area vintners. The restaurant also features occasional Nine Wines Blind dinners, where the wines, in plain brown wrappers, are paired with individual courses, and guests are invited to explore flavors by guessing what they’re drinking and where it came from—a culinary and viticultural adventure. And owner/winemaker Dave Whiting’s elegant wines are well worth exploring on their own. On Thursday nights wine by the bottle is half price, and Mondays are Simply Red Southern Nights, with live Appalachian-style string-band music.

3675 Tichenor Road, Hector
607-546-4100
rednewt.com

8. DANO’S ON SENECA

Dano Hutnik, who began his professional life dancing with the Vienna Opera, brings his creative talents to his Heuriger (pronounced *hoy-rigger*), a Viennese-style country eatery, in a spacious facility with a patio overlooking Seneca Lake. He specializes in Viennese-style food—roasted meats, all manner of salads (try the explosive beet and horseradish), fresh bread, and spreads. The Viennese Bento Box will give you a good sampling of sausage, wienerschnitzel, and whatever else the creative chef has up his sleeve. He makes his own sausages, patés, and rillettes, and has recently had success making cheeses from local organic cow’s, goat’s, and sheep’s milk. Artist Karen Gilman, Hutnik’s wife and business partner, turns out luscious Viennese-style pastries, *mit* plenty of *schlag*, and her enormous paintings enliven the walls. There’s a good wine list; try the young whites, traditional with this hearty food.

9564 Route 414, Lodi
607-582-7555
www.danosonseneca.com

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9. RED DOVE TAVERN

In downtown Geneva, the Red Dove sources its produce from a local Amish farmer and bread from a bakery called Normal Bread. Autumn Harvest Farm supplies sausage, chicken, rabbit, and steak. Neighbor Carson Poole '09 provides eggs and maple syrup, and Red Jacket Orchards supplies the fruit and juices incorporated into salads, barbecue sauces, and cocktails. An ever-changing menu mixes the exotic and the familiar. Try the duck breast in a pumpkin-tomato-curry broth, whole boned trout with an arugula and herb sauce, or spanakopita. Small plates might include assorted raw oysters, fried spiced chickpeas (great with your local beer!), and quail with bacon and celery root puree. The clever folks at Red Dove have figured out how to put local wines on tap, so they're not exposed to oxygen until they reach your glass—and remain fresh and delicious.

30 Castle Street, Geneva
315-781-2020
www.reddovetavern.com

KEUKA LAKE

10. UNION BLOCK ITALIAN BISTRO

Enjoy owner/chef Craig Wilson's twenty-first-century take on Italian cuisine, as he conjures up unctuous textures and unexpected flavor combinations along with familiar pasta favorites (including gluten-free options), in both long-simmered and fresh tomato sauces. Don't miss the surprising antipasti—ordered for one, two, or a family—or the grilled octopus on cannellini beans with prosciutto and greens. Pizzas, thin-crust and served on boards, sport ingredients such as fresh salmon, cappicola, gorgonzola, fresh mozzarella, and house-made meatballs. And their four-cheese mac-and-cheese—dressed with shrimp, lobster, crab, or whatever moves the chef that day—is legendary. Step down to their lower level, the Grotto, to enjoy live music and a glass of wine or one of the ten beers on tap. Wilson is set to open a branch later this year in Keuka Lake's most elegant hostelry, Esperanza Mansion—stay tuned.

31 Shethar Street, Hammondsport
607-246-4065
www.unionblockitalian.com

Keuka Lake



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11. PUMPKIN HILL BISTRO AND VINEYARD, just south of Aurora, is known for its country décor, chicken pot pies, and relaxed atmosphere. Nestled in an antique farmhouse, it's divided into several cozy rooms, and there's also seating on the porch, overlooking Cayuga Lake.

2051 New York Route 90, Aurora
315-364-7091
www.pumpkinhillbistro.com

12. MAN IN THE MOON BAKE SHOPPE was founded on cheesecakes (try the chocolate bacon or black forest), cheesecake cupcakes, and decorated cookies, but it's also popular for its comfort-food-centered breakfasts and brunches featuring soups, sandwiches, quiches, and waffles.

982 Route 34B & Route 90, King Ferry
607-227-6863
www.maninthemooncheesecake.com

13. MERCATO, the brainchild of a couple of Cornell Hotelies, is a congenial place with an Upper East Side feel, a sophisticated menu, and an inviting cocktail list (try the Lambretta or the Blue Moon). Unfortunately, they do not offer Finger Lakes wines . . . yet. No reservations accepted; get there early or late, or when the colleges aren't in session.

108 North Aurora Street, Ithaca
607-319-5171
www.mercatobarandkitchen.com

14. VIVA! TAQUERIA serves up Mexican-style comfort food and a local scene, especially in warm weather when the patrons overflow to outdoor bistro seating. While Viva's burritos are about the size of an adult human's stomach, their fresh escabeche (carrots and jalapeno pickles) lightens the load. They offer locally produced beers, but their forte is tequila (they stock more than fifty brands). They make a wicked Margarita—try the Blue Hippo or the Pomegrita.

101 North Aurora Street, Ithaca
607-277-1752
www.vivataqueria.com

15. TWO GOATS BREWING, a friendly place on Seneca Lake, makes and sells a variety of beers. There is only one item on their lunch menu: a roast beef sandwich—on a roll with a dollop of horseradish sauce and a side of chips. (The vegetarian option is the roll with no roast beef.) Bands on weekends.

5027 Route 414, Burdett
607-546-2337
www.twogoatsbrewing.com

16. RAVINOUS TASTING KITCHEN at Ravines Wine Cellars. Pairing small tastes of locally produced cheeses, sausages, soup demi-tasses, and chocolates with the winery's superb wines won't fill you up, but will give you a good sampling of all that the Finger Lakes has to offer—and an idea of what goes with which, and why. Check their website for upcoming classes and other special events.

14630 NYS Route 54, Hammondsport
607-292-7007
ravineswine.com

17. CRYSTAL LAKE CAFÉ at Americana Vineyard. This is a bright, informal place for lunch, brunch, or dinner. The folks at Crystal Lake Café serve up homemade corned-beef hash, a surprisingly good banh mi, pulled pork omelettes, the requisite eggs Benedict, and acoustic music on weekends.

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LISA BANLAKI FRANK

NOTABLE NEWCOMERS

BY DAVE POHL

**Up-and-coming
New York wineries
are making their
mark**

Cornell alumni visiting Ithaca frequently make a point of going to one of the wine shops to purchase a bottle of the New York State wine they remember from their college years—but even those who return often are sometimes stunned by the proliferation of new labels. They are equally surprised to learn that some of the state’s better wines are being produced by wineries that didn’t exist even a few years ago.

Recently, a visiting Cornellian asked me if I’d seen the October 11, 2011, *New York Times* article about Finger Lakes wine. He had enjoyed the article, but was puzzled by the fact that he’d heard of only one of the wineries recommended by its author, Eric Asimov. That list included three notable newcomers: Ravines Wine Cellars, Red Tail Ridge Winery, and Heart and Hands Wine Company.

Other recently established wineries have won the hearts of local connoisseurs. One of these is Damiani Wine Cellars, which was founded in 2004 by Lou Damiani and Phil Davis. Located on the east side of Seneca Lake near its southern tip, Damiani has chosen to emphasize red wine production in a region best known for its whites; Lou and Phil own a combined twenty-three acres of vineyards planted mainly in Cabernet Sauvignon, Cabernet Franc, Merlot, and Pinot Noir. (They also grow Riesling and Sauvignon Blanc.)

Its emphasis on red wine brought Damiani immediate attention from area wine drinkers. From the start, this winery has been fearless in its efforts, regularly hosting blind tastings of its wines against ones from all over the world. Annemarie Morse ’86, a staff member of the ILR school’s Catherwood Library and a local wine consultant, remembers one such tasting that she organized for the winery. She pitted three vintages of Damiani’s Meritage (a blend of Cabernet Sauvignon, Cabernet Franc, and Merlot) against three wines from the Bordeaux region of France. “We put each of the wines in a brown paper bag, so no one knew which was which,” she says. “After the wines were tasted, many of the attendees were surprised to find that their favorite was one of the Damiani wines.”

The Damiani wines are starting to receive national attention as well. James Molesworth, in a review posted on the *Wine Spectator* website, stated that Damiani’s 2007 Cabernet Sauvignon exhibits “dark plum and red currant fruit . . . with hints of tobacco and briar filling out the full-bodied finish.” Another of Damiani’s reds got the attention of Brooklyn wine aficionado Brad Coelho. On his blog, *Unidentified Appellation*, he called Damiani’s wine made from the Austrian grape Lemberger “one of the most interesting reds the region has to offer.” (To learn more, go to damianiwinecellars.com.)

On the other side of Seneca Lake from Damiani lies Billsboro Winery. Founded in 2000 by the late Cornell viticulturist Robert Pool, PhD ’74, it began its current life in 2007 when the winery was purchased by Vinny and Kimberly Aliperti. Vinny has made

Dave Pohl, MA ’79, is a wine buyer at Northside Wine & Spirits in Ithaca. He came to Cornell in 1976 to work on a PhD in sociology, but was seduced by the wine business and has been at it ever since.

wine at Long Island's Wolffer Estate, Hermann J. Wiemer Vineyards, and Atwater Estate Vineyards, where he remains the head winemaker. At Billsboro, he produces smaller amounts of wine primarily from grapes purchased from Sawmill Creek Vineyards, owned by Jim Hazlitt '60. Riesling is a strength here; the 2010 dry Riesling, which critic James Molesworth praised for its "tangy lime and green apple notes," was quick to sell out. The Billsboro Pinot Gris is also a success. Alice Wentworth, New York wine buyer for Northside Wine & Spirits, gave it the highest score out of more than three dozen New York Pinot Gris wines she's evaluated over the past couple of years, praising its "crisp, appley flavor and good, balanced acidity."

The highest praise, however, came when the influential blog the New York Cork Report named the Billsboro 2010 Syrah its Finger Lakes Wine of the Year. Noting the unlikely success of Billsboro's Syrah in 2009—a difficult year—Evan Dawson went on to say that "it's not a surprise that 2010 finds a broad-shouldered, layered version that could attract the attention of Syrah lovers." (To learn more, go to www.billsborowinery.com.)

Moving away from the Finger Lakes, we can find a number of recently established, quality-oriented wineries on Long Island as well. Two of these have received attention from *New York Times* wine writer Howard Goldberg. The first, Mattebella Vineyards, has no winemaking facilities of its own. The twenty-plus acres of vineyard, located in Southold and originally planted in 1997, were bought by Mark and Christine Tobin in 2005; their wines are produced, under their supervision, at a nearby custom-crush winery.

The Tobins, to this point, have chosen to focus on just four wines: two reds, a rosé, and a Chardonnay. In a January 7, 2011, *Times* article, Goldberg gave high praise to the fancifully named Old World Blend, which is made from Cabernet Sauvignon, Cabernet Franc, and Merlot. He called the 2005 "exceptionally grapey, spicy, and inviting," and

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www.montezumawinery.com
www.beevodka.com

said the 2007 was “savory, intense, smooth, and redolent of plums and cherries.” The 2005 received Matthebella’s first ninety-point review from *Wine Spectator*.

A second up-and-coming Long Island producer, Sannino Bella Vita Vineyard, is located in Cutchogue. It is owned by Anthony and Lisa Sannino. Anthony’s grand-
parents grew grapes in southern Italy’s Campania region, immigrating to the U.S. when
his mother was sixteen. The Sanninos bought a five-acre vineyard in 2006, and in 2007
they became the only Long Island winery to offer oenophiles the opportunity to make
their own wine from beginning to end, using Sannino’s facilities. Grapes are sourced
from various Long Island growers.

As for Bella Vita’s own wines, Goldberg was very complimentary in a February 24,
2012, *Times* article, calling their 2010 vintage “first class.” He spoke highly of the
Chardonnays, including the Chilly Day Chardonnay, which includes a bit of Finger
Lakes Vidal in its blend. He called the regular Bella Vita Chardonnay “seductive and
awash in tropical-fruit flavors.” (To learn more about Bella Vita wines and the “Vine to
Wine” program, go to sanninovineyard.com.)

The producers highlighted here are the tip of a growing iceberg. The New York
State wine industry continues to grow rapidly, and its ever-improving products are
displaying the quality and breadth that are getting the attention of wine writers and
discerning wine lovers everywhere. Cheers!

ALUMNI ENDOWMENT FUNDING SPURS WINE RESEARCH



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Just as wineries can vary in production capacity, viticulture and enology
research questions come in a range of sizes. Traditional funding sources favor
long-term, multi-university projects, and Cornell faculty have been successful
in obtaining millions of federal grant dollars. However, funding from private
donors and industry groups is fueling short-term projects that are focused,
proactive, and innovative.

“These endowments are extremely valuable as a way to allow researchers to test an
idea or mobilize quickly in response to an industry need,” says Tom Burr, director of
Cornell’s New York State Agricultural Experiment Station (NYSAES) in Geneva. “We
are very fortunate to have a growing portfolio of endowments provided by loyal donors
interested in supporting research and extension in viticulture and enology.”

One example is a project headed by Justine Vanden Heuvel, assistant professor of
horticulture, to determine the best viticultural practices for one of Cornell’s newest
grape varieties, Noiret. “When new varieties are released, there are often still many
unanswered questions, such as whether they are best grown on their own roots, or us-
ing rootstocks, or whether vineyard spacing and training systems affect wine quality,”
she says. “It’s the kind of research that people want done, but there’s no obvious fund-
ing source.”

Vanden Heuvel’s study has allowed her to make specific recommendations to grow-
ers—avoid vertical shoot positioning and use six-foot spacing—based on demonstrated
consumer preference among wines produced using a variety of training systems and
vine spacings. Her study was made possible by the Kaplan Fund, which was estab-
lished in 1987. Named for Jacob M. Kaplan, who sold Welch’s to the growers of the
National Grape Co-operative in 1956, it has facilitated numerous pilot projects in pest
and disease management, as well as extension newsletters and viticulture research.

The donors to Cornell’s endowments and other funds have diverse motivations.

However, most have a personal stake or a family history in the wine and grape industry, like Peter Saltonstall '75 and Tacie Saltonstall, the owners of King Ferry Winery on Cayuga Lake. "When I served on the Dean's Advisory Council, I realized that former CALS dean Susan Henry really went out on a limb to establish the undergraduate enology viticulture program," says Peter. "Now we have all these young researchers—but the money to fund their projects unfortunately doesn't just magically appear." The Saltonstalls see their endowment as insurance that researchers will be able to respond to New York problems. "I personally wanted to know Cornell would continue research germane to our local issues," says Peter.

One of the first endowments was initiated in 1994 by the late Marvin Sands, founder of the Canandaigua Wine Company (now Constellation Brands), and John Dyson '65, who with his wife, Kathe, is the proprietor of wineries in the Hudson Valley, the Tuscany region of Italy, and California's Russian River Valley. "We needed to learn how to grow *vinifera* grapes in New York State and have them be world-class," says Dyson. "The only place to do that in New York was the Geneva Station. At the time, there were only a handful of wineries in the entire state—and now there are more than 300."

Since then, the number of endowments and other funds related to viticulture and enology has grown, and the majority of endowment funds are earmarked for research. They function as a competitive, internal grant program within Cornell. "Proposals are requested from faculty each year, and awards are made based on proposal quality," says Burr. "In selecting projects, we pay particular attention to how outcomes from the work will positively impact the grape and wine industry."

Other projects currently made possible by endowment funds include one by assistant professor of enology Anna Katharine Mansfield, who was intrigued by significant differences among Riesling clones in the Finger Lakes for phenolics, compounds that affect the ageability of wine. "Phenolics can contribute to bitterness and browning, but are poorly understood," says Mansfield. "Understanding them is essential to anticipating and proactively addressing quality issues relating to wine flaws."

Endowment funds are also being used to tackle another unwanted aroma that can surprise winemakers and consumers after the cork is popped. "Rotten egg" smells can result from stealthy elemental sulfur residues, left over from sprays to control powdery mildew in the vineyard.

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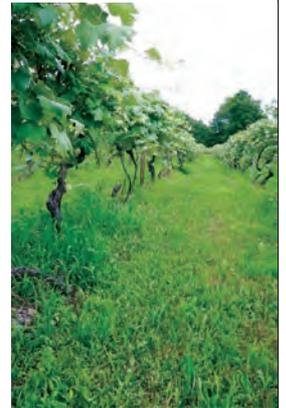
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"We noticed that wines made from grapes treated with elemental sulfur can go into the bottle having no detectable hydrogen sulfide aroma, but after a month and a half they will develop these aromas in the bottle, which had been reported anecdotally by wine-makers," says Gavin Sacks, PhD '05, assistant professor of food science. "We are trying to investigate where elemental sulfur can hide in the wine." His approach is to label the sulfur molecules, a process he compares to tagging migrating birds for monitoring. By tracking the compounds formed by elemental sulfur during fermentation, Sacks hopes to determine how to remediate wines that have this problem.

Although research is a common endowment focus, some donors have chosen to directly support graduate students, faculty, and the undergraduate major in enology and viticulture established in 2008. Michael Nolan '77, a managing director at J.P. Morgan, has provided funding specifically to support outstanding graduate students. Larry Goichman '66 and his wife, Jennifer, endowed the Goichman Family Professorship of Enology and Viticulture, the first in the enology and viticulture program, which is currently held by Burr.

Donors who want to support the program, but not at the endowment level, have contributed to the Current Use Fund for Viticulture and Enology, which is used in the undergraduate program to support teaching assistantships, field trips, classroom needs, and outfitting the labs. "We value all of these gifts to enology and viticulture," says Marc Smith '76, NYSAES assistant director. "We are tracking the outcomes, to document the benefits of this work to the industry and the regional economies they fuel."



LISA BANLAKI FRANK

— AMANDA GARRIS

Amanda Garris, PhD '04, is a freelance writer based in Geneva. This article first appeared in the CALS *Appellation Cornell* newsletter. © Cornell University. Used by permission.

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