

Red Feet Wine Market
HANG TIME
“Treleaven Gems (King Ferry Winery)”
Thursday, April 8, 2010

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)

Treleaven Dry Rosé 2008

100% Cabernet Franc
\$12 each - \$10.80 (6) - \$10.20 (12)

Treleaven Gewurztraminer 2008

100% Gewurztraminer
\$20 each - \$18 (6) - \$17 (12)

Silver Lining Chardonnay

100% Chardonnay
\$13 each - \$11.70 (6) - \$11.05 (12)

Treleaven Dry Riesling 2008

100% Riesling
\$14.50 each - \$13.05 (6) - \$12.33 (12)

Treleaven Semi-Dry Riesling 2008

100% Riesling
\$14 each - \$12.60 (6) - \$11.90 (12)

See you next Thursday!
Our subject will be
“Malbec and Malbec Blends”
EXPLORE THE WORLD IN YOUR GLASS.

Treleaven Gems from King Ferry Winery

King Ferry Winery is located on the east shore of Cayuga Lake, about 20 miles north of Ithaca. Owned by Peter and Tacie Saltonstall, its 27 acres are planted primarily to *vinifera* grapes—Chardonnay, Riesling, Gewürztraminer, Pinot Noir, and Cabernet Franc. Peter’s father was a professor in the Ag school of

Cornell; when he left academia, he bought approx. 700 acres and raised beef cattle and seed grain. After his death, most of the land was sold, leaving the farm that had belonged to the Treleaven family. Peter had not planned on a winemaking career but he spent some time in Napa with a brother developing vineyards and then returned home. While he thought the family farm would be a great home for grapes, it wasn’t until 1984 that he took the plunge into full-time work with grapes and wine. Initially advised by consulting winemaker Eric Fry, Peter gradually took over winemaking duties and set the style for Treleaven wines while Tacie ran the business end of things. Today, winemaking duties are handled by Lindsay Stevens, a Cornell grad; Thomas Bechtold is the viticulturalist. This site is ideal because of its mix of clay-loam-lime soils and proximity to the moderating influence of Cayuga Lake.

The winery is particularly noted for its Chardonnay. They make three bottlings, a regular Chardonnay and a Reserve, rich wines that go through full secondary fermentation and are aged in oak, and the **Silver Lining Chardonnay**, a lighter, fresh wine raised in steel. The **Rieslings**, both **Dry** and **Semi-dry**, are very fragrant, lively, and very well balanced. The **Gewürztraminer** is delicate but intense, with classic lychee, spice, and apricot notes. Today’s tasting also includes a **Rosé** made from Cabernet Franc; it’s fresh and fruity, charming and very tasty. All five of today’s wines are great alone or with food.

King Ferry Winery is actively involved in Cayuga Wine Trail events. They’ll be part of the 18th Annual Wine and Herb Festival Apr.23-25. They’re also offering a free tasting of Rieslings on May 15 and an “I Love Chocolate” day on May 22, an event that pairs Treleaven wines and you-know-what, along with barbecue and music. Together with the 10 other wineries that make up the “Off the Beaten Path” group, they’ll be doing a “Local Foods” day on June 12. Stop by an event or a winery tour and you’ll quickly appreciate the tasty artistry of this Finger Lakes gem!