

Rochester AWS October Tasting Notes

The Rochester Chapter met on October 16th at Mountain Rise Church, Fairport, NY, for “A Surprising Historical Wine Tasting”. Twenty one members and one guest were present. The history of wine in New York was presented in four parts based on the main species of grapes introduced in each era – the 19th century American hybrids, the French hybrids, the Vinifera, and the modern American hybrids. Each era was illustrated by contemporary NY wines made from the subject grapes, most having won best of show, best of class, or double gold medals in international competitions on the west coast.

The opening wine was based on a traditional cider apple, Young Sommer 2009 Golden Russet.

1st Period - 19th century American hybrids: n.v. Torrey Ridge Diamond, n.v. Torrey Ridge Catawba, n.v. Penguin Bay Tuxedo Red (mostly Concord).

2nd Period - French hybrids : 2009 Swedish Hill Vidal Blanc and 2007 Goose Watch Chambourcin.

3rd Period - Vinifera: 2009 Belhurst Dry Riesling, n.v. Goose Watch Pinot Noir Sparkling Rose, n.v. Casa Larga Cab-Merlot.

4th Period – Modern American hybrids: 2009 Bet the Farm Traminette, n.v. Penguin Bay Maroon Four (mostly Noiret and Corot Noir), 2009 Young Sommer Marquette.

All wines were judged good, but the favorites were the Belhurst Riesling, Bet the Farm Traminette, and Casa Larga Cab-Merlot in that order.