



NEW YORK STATE SENATOR

Thomas F. O'Mara

Legislators sponsoring NYWIA 'Sip and Sample' events in Albany during May to help showcase wine, cheese and other products grown and made in NYS

THOMAS F. O'MARA May 6, 2015

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Albany, N.Y., May 6—State Senator Tom O'Mara (R,C,I-Big Flats), Assemblyman Phil Palmesano (R,C,I-Corning) and other state legislators are hosting two New York Wine Industry Association (NYWIA) "Sip and Sample" events in Albany this month featuring wineries, cheese producers and other food manufacturers from the Finger Lakes, and Central and Western New York.

The lawmakers said the May events are aimed at complementing ongoing efforts to promote, showcase and support products grown and made in New York State.

The first “Sip and Sample” was held on Monday, May 4th in The Well of the Legislative Office Building (LOB).

[In the photo above, at the May 4th "Sip and Sample," are from left to right: Senator O'Mara, Jane Miles, NYWIA Vice President Suzy Miles, Assemblyman Palmesano and Sarah Van Orden from Crosswinds Farm & Creamery in Ovid, New York. Jane Miles is the daughter of NYWIA VP Suzy Miles.]

A second “Sip and Sample” is scheduled for Wednesday, May 27th from 1:00 p.m. to 5:00 p.m., also in The Well of the LOB. Finger Lakes pianist Barbara Anderson will be a special guest at this event.

Together with O'Mara and Palmesano, the events are jointly sponsored by the respective chairs of the Senate and Assembly Agriculture Committees, Senator Patty Ritchie (R,C,IP-Watertown) and Assemblyman Bill Magee (D-Nelson), Assembly Minority Leader Brian Kolb (R,C-Canandaigua), Senator Michael Nozzolio (R-Fayette), Senator Catharine Young (R,C,I-Olean) and Assemblyman Chris Friend (R,C,I-Big Flats).

The NYWIA (www.nywineindustryassociation.com) was established in 2009 by a group of grape growers, winery owners and other industry professionals as an advocacy, and public awareness and education organization.

In a joint statement, O'Mara and Palmesano said, “We’re proud to help showcase the quality of New York State winemakers, cheese producers and other food manufacturers. It’s one of our state’s great cultural and economic success stories. These industries are economic engines for a great number of rural, Upstate communities. They provide thousands of good, sustainable livelihoods for thousands of New Yorkers. We’re glad to have this opportunity together with our legislative colleagues to help promote these wines, locally made cheeses and other products, and we’re grateful to the New York Wine Industry Association for their outstanding support of these showcase events in Albany.”

NYWIA Vice President Suzy Hayes said, "NYWIA is honored to help introduce New York food and wine producers and their amazing products to our New York legislators. The Sip and Sample is an excellent opportunity to bring New York farming straight into our state capital."

The following Finger Lakes wineries are participating in the “Sip and Sample” events: **Atwater Estate Vineyards** (Burdett); **Bagley’s Poplar Ridge Vineyards** (Hector); **Casa Larga Vineyards & Winery** (Fairport); **Fox Run Vineyards** (Geneva); **Frontenac Point Vineyard and Estate Winery** (Trumansburg); **Glenora Wine Cellars** (Dundee); **Hazlitt 1852 Vineyards** (Hector & Naples); **Heron Hill Winery** (Hammondsport); **J.R. Dill Winery** (Burdett); **Lakewood Vineyards** (Watkins Glen); **McGregor Vineyard and Winery** (Dundee); **Miles Wine Cellars** (Himrod); and **Three Brothers**

Wineries & Estates (Geneva).

Wineries from Central and Western New York participating are: **Black Willow Winery** (Burt); **Owera Vineyards** (Cazenovia); and **Merritt Estate Winery** (Forestville).

The New York Wine & Grape Foundation estimates the state's grape, grape juice and wine industry annually generates \$4.8 billion in overall economic benefits to New York.

Cheese farms, creameries and other food producers participating in the "Sip and Sample" events are: **Crosswinds Farm & Creamery** (Ovid); **F. Oliver's Oils and Vinegars** (Canandaigua); **Heaven Scent Farm** (Cohocton); **Keeley's Cheese Company** (King Ferry); **Mercer's Dairy** (Boonville); **Shtayburne Farms** (Rock Stream); and **Sunset View Creamery** (Odessa).

For more information on regional cheese farms, creameries and other producers, visit the Finger Lakes Cheese Trail at <http://www.flcheesetrail.com>.