



NEW YORK STATE SENATOR

Thomas F. O'Mara

O'Mara and Palmesano host New York Wine Industry Association's 3rd Annual "Sip and Sample" in Albany on May 4th ~ Continuing effort to promote and showcase Finger Lakes, New York State-made products ~ Read and watch more (UPDATED)

THOMAS F. O'MARA May 4, 2016

| ISSUE: **AGRICULTURE ECONOMY**



These industries are economic engines for a great number of communities throughout New York State and provide good, sustainable livelihoods for thousands of New Yorkers. We're glad to have this opportunity to help promote these locally produced wines, cheeses and other products, and we're grateful to the New York Wine Industry Association for their outstanding support of this showcase event in Albany.

Albany, N.Y., May 4—State Senator Tom O’Mara (R,C,I-Big Flats), Assemblyman Phil Palmesano (R,C,I-Corning) and other state legislators today hosted the New York Wine Industry Association’s (NYWIA) 3rd Annual “Sip and Sample” tasting event in Albany.

This year’s event featured wineries, cheese producers and other food manufacturers from the Finger Lakes, Capital Region, Central and Western New York, and the Hudson Valley.

The “Sip and Sample” was held from 3:00 p.m. to 7:00 p.m. in The Well of the Legislative Office Building.

This year’s Special Guest, the **Dundee Central School’s Symphonic Steel Drum Band**, performed throughout the reception. The band, which was formed in the 1970's, consists of students in grades 7-12. Over the years, the band has played at events and festivities around the nation and the world.

[Watch the Dundee Central School Symphonic Steel Drum Band being recognized on the floor of the New York State Senate during today's session [HERE](#)]

Together with O’Mara and Palmesano, the event was 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), Assemblyman Chris Friend (R,C,I-Big Flats), and Assemblyman Gary Finch (R,C,I-Springport).

The lawmakers said Wednesday’s tasting is aimed at complementing ongoing efforts to promote, showcase and support products grown and made in New York State.

NYWIA 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."

In a joint statement, O'Mara and Palmesano said, "We're proud to join our legislative colleagues to help promote 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 communities throughout New York State and provide good, sustainable livelihoods for thousands of New Yorkers. We're glad to have this opportunity to help promote these locally produced wines, cheeses and other products, and we're grateful to the New York Wine Industry Association for their outstanding support of this showcase event in Albany. We'd like to give a special thank you to the instructors and students comprising the Dundee Central School Symphonic Steel Drum Band for an outstanding and well-received performance throughout this year's reception. They are fantastic and we appreciated the Band being here to share their talent and some great music."

[Watch more from NYWIA's 3rd Annual "Sip and Sample" and the performance of the Dundee Central School Symphonic Steel Drum Band [HERE](#)]

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

The following Finger Lakes wineries participated in today's "Sip and Sample": **Anthony Road Winery** (Penn Yan); **Atwater Estate Vineyards** (Burdett); **Billsboro Winery** (Geneva); **Fox Run Vineyards** (Geneva); **Frontenac Point Vineyard and Estate Winery** (Trumansburg); **Miles Wine Cellars** (Himrod); **New Vines Bed & Breakfast** (Penn Yan); **Sheldrake Point Winery** (Ovid); and

Three Brothers Wineries & Estates (Geneva).

Participating wineries from the Capital Region, Hudson Valley, and Central and Western New York were: **21 Brix Winery** (Portland); **Benmarl Winery** (Marlboro); **Hudson-Chatham Winery** (Ghent); **Johnson Estate Winery** (Westfield); **Liberty Vineyards & Winery** (Sheridan); **Merritt Estate Winery** (Forestville); and **Treleaven Wines** (King Ferry).

The New York Wine & Grape Foundation estimates the state's grape, grape juice and wine industry annually generates approximately \$5 billion in overall economic benefits to New York.

Cheese farms, creameries and other food producers participating in this year's "Sip and Sample" were: **Artisan Foods** (Rochester); **Cornell University College of Agriculture and Life Sciences**; **Muranda Cheese Company** (Waterloo); and Verjooz (<http://verjooz.com/>).

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

[UPDATE, May 5: And in some timely news, **Thrillist** ranks the Finger Lakes as the best wine region in America. Read more, "**Finger Lakes ranked best wine region to visit in America by panel of sommeliers**"]