

Award Winning
Wine & Tasting Card LIST

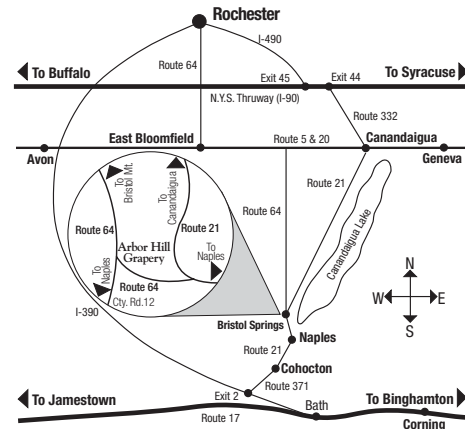
- Chardonnay** — Aged in French Nevers oak; dry white wine, light wood character. It's perfect with white meats and seafood. Open and enjoy with your favorite meal.
- Dry Traminette** — This is the drier version of our award-winning Traminette. With a residual sugar of + or - .5%, it emulates the great Gewurztraminers of Alsace, France.
- Noir** — Dry red wine, similar to a Merlot, it's a blend of Marechel Foch and Chambourcin, aged in French Nevers oak and should be served at room temperature.
- Cabernet Sauvignon** — Considered the classic red wine of France for generations. Aged in French Nevers oak, our Cabernet exhibits a nice balance of tannins, oak and fruit to provide a wine of velvety mellow character. Serve at cool room temperature with red meats, veal, pasta dishes and aged mellow cheeses.
- Moore's Diamond** — Semi-dry white wine made from 100% Moore's Diamond grapes, dry but fruity, aged in American oak. This wine was hybridized in Brighton, near Rochester, NY, by Jacob Moore in 1885.
- Dry Riesling** — A dry white wine made with Johannisberg Riesling grapes, it makes a great aperitif.
- Onnalinda White** — A semi-dry white wine that is a blend of Cayuga White, Vidal and Traminette, similar to a Chablis. A neutral tasting wine that satisfies many different tastes, not too dry or too sweet. Great served with our country store cheese.
- Genundewah Blush** — Semi-dry table wine made with Cayuga White as its base. Similar to White Zinfandel, it goes well with poultry, pork and other light meats.

Area Attractions

- Canandaigua Wine Trail
- Bristol Harbor Resort
- Bristol Mountain Ski Center
- Bristol Valley Playhouse
- Canandaigua Lake Boat Cruises
- Cummings Nature Center
- Finger Lakes Race Track
- Naples Arts & Crafts Market
- Ontario County Park
- Roseland Water Park
- Sonnenberg Gardens
- South Bristol Cultural Center
- Wizard of Clay

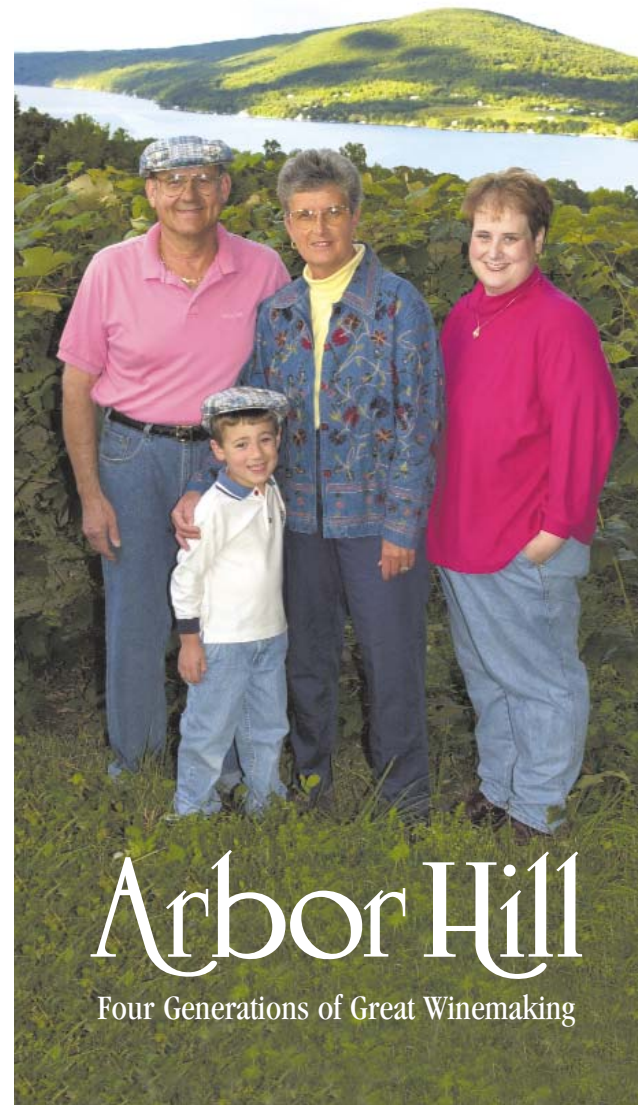
New York is America's second largest wine producing state. From the eastern tip of Long Island to the shores of Lake Erie, New York wineries are growing premium grapes, producing award-winning wines and enticing visitors from around the world. The New York Wine and Grape Foundation is there to support and promote our success.

For more information:
New York Wine & Grape Foundation
350 Elm Street
Penn Yan, NY 14527
or call 315-536-7442



Arbor Hill Commons
6461 Route 64 • Bristol Springs • Naples, NY 14512
585-374-2870 • 585-374-2406
www.thegrapery.com

As Seen on Food TV's Food Finds Show
EVERYTHING Grape & MORE



In the early 1900's, Anna Randall married Elmer Standish and started a Naples grape-growing tradition that has spanned four generations. Today, John and Katie Brahm continue that tradition as owners of Arbor Hill, an award-winning producer of wines and gourmet food products. With a degree in Pomology from Cornell and a successful 23-year career at Widmer Wine Cellars, John started the business with the now famous Brahm's Wine Sauces. A year later, John and Katie started a farm winery, which showcases the experimental grape varieties that have since become their trademark. Their daughter Sherry joined in 1989 to manage the Arbor Hill Grapery Store, which stocks hundreds of delicious food items, wines and gifts. Today, it continues to offer the largest line of gourmet food products in the Finger Lakes Region.

We invite you to taste the difference quality makes

