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Media & Industry Recommendations for the Holidays of New York's Wine, Beer and Spirits

WHAT THREE NEW YORK WINES WOULD YOU RECOMMEND FOR A THANKSGIVING DINNER?

WINE ENTHUSIAST — JOSEPH HERNANDEZ, ASSISTANT EDITOR

1) Brooklyn's Red Hook Winery's Rebirth from the Sea 2009 Bordeaux blend is a great red for guests who like supple fruit and spice.
2) Shinn Estate Vineyard's Coalescence white blend would be a lovely accompaniment to Thanksgiving greens.
3) Dr. Konstantin Frank's Rkatsiteli is a crisp, floral wine that is a nice point of difference from the norm.

DAILY MEAL, TIME OUT NY, BUZZFEED — ERIK MATHES, CORRESPONDENT

1) Red Cat Fizz (Hazlitt 1852 Vineyards)
2) Warwick Valley Winery & Distillery's fruit wines
3) Anything from Millbrook Vineyards & Winery

GOTHAM MAGAZINE — APRIL WALLOGA, ASSISTANT ONLINE EDITOR

1) Duck Walk Vineyards
2) Hampton Steet Vineyard's White
3) Wölffer Estate Vineyard's Rosé

VOGUE — JENNIFER CONRAD, CORRESPONDENT

1) Ravines Wine Cellars' Dry Riesling (pairs well with turkey)
2) Dr. Konstantin Frank's Rkatsiteli (an old/uncommon grape)
3) McCall Wine's 2010 Reserve Pinot Noir

DAILY MEAL, PLUM-TV, WOR, THE DAILY BEAST — ROBERT ROSENTHAL, CORRESPONDENT

1) Wölffer Estate Vineyard's Chardonnay
2) Millbrook Vineyards and Winery Cab Franc

EPICURIOUS — SARA BONISTEEL, SENIOR EDITOR

1) Atwater Estate Vineyards Dry Riesling
2) Hazlitt 1852 Vineyards Cabernet Franc
3) 21 Brix Winery Vidal Ice Wine

NY POST, ABOUT.COM — CLINT BROWNFIELD, CORRESPONDENT

1) Millbrook Vineyards & Winery
2) Dr. Konstantin Frank's Chateau Frank, Inc.
3) Dr. Konstantin Frank Vinifera Wine Cellars

WINE ENTHUSIAST — ANNA LEE IIJIMA, TASTING COORDINATOR

1) Grapes of Roth 2004 Merlot (Long Island)
2) Kemmeter 2012 Red Tail Ridge Estate Vineyard Riesling (Finger Lakes)
3) Shaw Vineyards 2007 Cabernet Sauvignon

BEVERAGE MEDIA GROUP — CARA MCILWAINE, ASSOCIATE EDITOR

1) Whites from Channing Daughters Winery - great wines for hors d'oeuvres or cocktail time before the feast.
2) Riesling from Dr. Konstantin Frank or Herman Wiemer Vineyard
3) Finger Lakes Cabernet Franc to pair with the main event (Dr. Konstantin Frank also has a nice one).

WHAT THREE NEW YORK BEERS WOULD YOU SUGGEST?

WINE ENTHUSIAST — JOSEPH HERNANDEZ, ASSISTANT EDITOR

1) Anything Brewery Ommegang, especially its funky Aphrodite Ale
2) Brooklyn Brewery's East India Pale Ale is a standard go-to
3) Sixpoint Brewery's The Crisp

DAILY MEAL, TIME OUT NY, BUZZFEED — ERIK MATHES, CORRESPONDENT

1) Great South Bay Blood Orange Pale Ale
2) Brewery Ommegang Three Philosophers
3) Yonkers Brewing Co. Vanilla Stout

GOTHAM MAGAZINE — APRIL WALLOGA, ASSISTANT ONLINE EDITOR

1) Brooklyn Brewery Black Chocolate Stout
2) Southern Tier Brewing pumpkin beer

LONG ISLAND BEER GUIDE — BERNIE KILKELLY, PUBLISHER & NASSAU COUNTY EDITOR

1) Before dinner - Great South Bay Blood Orange Pale Ale - just the right combination of hops to accentuate the natural bitterness and citrus flavors of the Blood Orange - perfect as an apperitif with appetizers before the big meal.
2) For the turkey - Blue Point Oktoberfest - from Blue Point Brewery, Patchogue - a malty amber lager that is tasty but light enough to complement the turkey and stuffing.
3) For dessert - Southampton Pumpkin Ale - from Southampton Publick House, Southampton - has a generous amount of pumpkin and traditional "pumpkin pie" spices.

VOGUE — JENNIFER CONRAD, CORRESPONDENT

1) Ithaca Beer Company's Nut Brown
2) Sixpoint Brewery's Righteous Ale
3) Brewery Ommegang's Three Philosophers (this is very rich, with a bit of cherry ale added. It would be great at the end of the meal.)

DAILY MEAL, PLUM-TV, WOR, THE DAILY BEAST — ROBERT ROSENTHAL, CORRESPONDENT

1) Blue Point Brewing Company's Blueberry Ale
2) Chatham Brewing's New Belgian Tripel

EPICURIOUS — SARA BONISTEEL, SENIOR EDITOR

1) Sixpoint Brewery's Sweet Action
2) Greenport Harbor Brewing's Otherside IPA
3) Captain Lawrence Brewing Company's IPA

WHAT THREE NEW YORK BEERS WOULD YOU SUGGEST?

NY POST, ABOUT.COM — CLINT BROWNFIELD, CORRESPONDENT

1) Adirondack Pub & Brewery
2) Chatham Brewery, LLC
3) Hyde Park Brewing Co.

NEW YORK DAILY NEWS — STAN SAGNER, RESTAURANT CRITIC

1) Blue Point Brewing Company's Pumpkin Ale
2) Brewery Ommegang Rare Vos (but almost anything they make is ok with me)
3) Sixpoint Brewery Oyster Stout

WINE ENTHUSIAST — ANNA LEE IIJIMA, TASTING COORDINATOR

1) Brewery Ommegang Hennepin Farmhouse Saison
2) Southampton Publick House India Pale Ale
3) Brooklyn Brewery Sorachi Ace

WINE SPECTATOR — BEN O'DONNELL, ASSISTANT EDITOR

1) Tierce Riesling Finger Lakes Dry
2) Hermann J. Wiemer Winery Riesling Finger Lakes Noble Select Josef Vineyard

BEVERAGE MEDIA GROUP — CARA MCILWAINE, ASSOCIATE EDITOR

1) Brewery Ommegang's Abbey Ale, but its Game of Thrones tie-in beers are so fun
2) Brooklyn Brewery's Black Chocolate Stout
3) Doc's Draft Hard Cider

WHAT NEW YORK STATE SPIRITS WOULD YOU ADD TO THE THANKSGIVING FESTIVITIES?

WINE ENTHUSIAST — JOSEPH HERNANDEZ, ASSISTANT EDITOR

1) For dinner, I might make a big batch cocktail with Comb 9's honey-based gin
2) Tuthilltown Spirits' Hudson Whiskey will make the perfect post-turkey Manhattan

DAILY MEAL, TIME OUT NY, BUZZFEED — ERIK MATHES, CORRESPONDENT

1) Greenhook Ginsmiths American Dry Gin
2) Greenhook Ginsmiths Beach Plum Gin Liqueur

GOTHAM MAGAZINE — APRIL WALLOGA, ASSISTANT ONLINE EDITOR

1) New York Distilling Company Gin
2) Tuthilltown Spirits' Hudson Manhattan Rye
3) Kings County Distillery Whiskey

VOGUE — JENNIFER CONRAD, CORRESPONDENT

1) Chopin Vodka (I like to make apple-cinnamon infused vodka for Thanksgiving. Pour a little vodka out of the bottle, then add about half an apple and a cinnamon stick, and tightly close the bottle. Store in a cool dark place for about two weeks. It's great as a digestif, served chilled or on ice at the end of the night.)
2) Kings County Distillery Chocolate Whiskey (made with chocolate from the Mast Brothers)
3) Red Jacket Orchard juices for the non-drinkers/kids

DAILY MEAL, PLUM-TV, WOR, THE DAILY BEAST — ROBERT ROSENTHAL, CORRESPONDENT

1) Warwick Valley Winery and Distillery Gin

EPICURIOUS — SARA BONISTEEL, SENIOR EDITOR

1) Martinis with Seneca Drums Gin from Finger Lakes Distilling
2) Kings County Distillery Bourbon on the Rocks
3) Manhattans with Hudson Manhattan Rye Whiskey from Tuthilltown Spirits

NEW YORK DAILY NEWS — STAN SAGNER, RESTAURANT CRITIC

1) Tuthilltown Spirits Maple Cask Rye Whiskey
2) Albany Distillery Quackenbush Still House Rum
3) NY Distilling Company Dorothy Parker American Gin

BEVERAGE MEDIA GROUP — CARA MCILWAINE, ASSOCIATE EDITOR

1) Owney's Rum is good stuff, ready for some creative cocktails.
2) I had a great cocktail recently made with White Pike Whiskey, and the unique packaging makes it a great host gift.
3) I would never say no to the addition of a bottle of Hudson Manhattan Rye to my brown spirits collection—I'm not sure I'd do more than pour over a big ice cube and serve.

Vicard
32-03
Lafite
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WHAT DISH, USING LOCAL PRODUCTS, WOULD MAKE THE THANKSGIVING DINNER EVEN MORE SPECIAL?

WINE ENTHUSIAST — JOSEPH HERNANDEZ, ASSISTANT EDITOR

1) I'm lucky to have access to New York City's Greenmarkets, so when the big day gets closer, I'll scour the stalls for inspiration. I would love to make a squash-and-sausage stuffing with goods from Dutchess County or other parts of the Hudson Valley.

DAILY MEAL, TIME OUT NY, BUZZFEED — ERIK MATHES, CORRESPONDENT

1) I like the idea of taking traditional dishes and adding in local products in unexpected ways. Take mashed sweet potatoes, for example. To make them more interesting, you can stir in Mighty Hot Pepper Jelly from Beth's Farm Kitchen (a local condiment producer).
2) You can make a sauce by reducing as much NY wine as you can handle not drinking and then stirring in some local honey and herbs, and then stir the final product into mashed sweet potatoes.
3) I also like the idea of making a beer-cream sauce for green bean casserole using a dark, local beer (maybe the Yonkers Vanilla Stout because of its fall flavor). You'd have to reduce the beer and add some local maple syrup or honey, then whisk in some reduced heavy cream and nutmeg. Then, cover your green beans with it and bake it with some bread crumbs on top. :D

GOTHAM MAGAZINE — APRIL WALLOGA, ASSISTANT ONLINE EDITOR

1) Oyster stuffing

VOGUE — JENNIFER CONRAD, CORRESPONDENT

1) Farmers' market kale: I used it to make a wilted-kale salad last year. Wash and cut the kale, discarding the thick stems. Toss in a dressing of lemon juice, olive oil, and shallots, and let sit for 30 minutes or more. Add items like crumbled bacon, toasted pine nuts, and egg.
2) Winter squash: a mixture of the different kinds available at any farmers' market looks great on the table. Cut in half and scoop out the seeds. Drizzle with olive oil and add one clove of garlic to the center of each squash half. Broil or grill face-up until tender.
3) Ronnybrook Farm Dairy heavy cream and milk. This is the best for making homemade ice cream.

DAILY MEAL, PLUM-TV, WOR, THE DAILY BEAST — ROBERT ROSENTHAL, CORRESPONDENT

1) Hudson Valley Foie Gras (sold through D'Artagnan)

EPICURIOUS — SARA BONISTEEL, SENIOR EDITOR

1) Any dish can be made better using fresh ingredients from your local farmers market — New York State apples for pie, cheeses from the Finger Lakes, the list goes on.

NY POST, ABOUT.COM — CLINT BROWNFIELD, CORRESPONDENT

1) I loved the NY State cherry juice … I use it in festive cocktails.

WHAT DISH, USING LOCAL PRODUCTS, WOULD MAKE THE THANKSGIVING DINNER EVEN MORE SPECIAL?

NEW YORK DAILY NEWS — STAN SAGNER, RESTAURANT CRITIC

1) Ronnybrook Dairy Ginger Creme Brûlée Ice Cream - Serve over warm, bittersweet chocolate bread pudding.
2) Nettle Meadow Kunik Cheese - On its own with a hunk of crusty bread or stuffed inside a ripe fig and drizzled with honey.
3) Organic NY State Apples and Pears - Cooked down with cider, butter, brown sugar and fresh rosemary makes the best sauce imaginable with Smoked Ham.

WINE ENTHUSIAST — ANNA LEE IIJIMA, TASTING COORDINATOR

1) A ceviche made from Peconic Bay scallops would be a heavenly way to start a Thanksgiving feast.
2) Keeley's Across the Pond cheese would be a highlight on any cheese plate.

BEVERAGE MEDIA GROUP — CARA MCILWAINE, ASSOCIATE EDITOR

1) I think it's kind of cool both that Chobani is made here in NY State, and Greek yogurt can be a great go-to ingredient for a variety of dishes for the holidays. I like that the brand's website can offer great ideas like pumpkin pie dip or turkey pot pie (if you feel like doing more real cooking with your T-Day leftovers).
2) I love picking up fresh farm eggs or baked goods when I happen upon the Union Square Greenmarket or the pop-up by Borough Hall.
3) I'm an enthusiast for soft cider from Breezy Hill Orchards.

INDUSTRY FEEDBACK

JIM TREZISE, PRESIDENT, NEW YORK WINE AND GRAPE FOUNDATION

Rather than mentioning only one specific wine, I have also suggested the types of wine that pair well will with various parts of a classic Thanksgiving meal (turkey, stuffing, pumpkin pie, etc.). The recommendations listed are the top winning wines from the New York Wine & Food Classic, our annual professional wine competition, which also included spirits and cider categories.

Sparkling Wine with Appetizers (e.g., oysters, fresh fruit and vegetables, and/or light cheeses)

Sparkling Pointe 2008 Blanc de Noirs from Long Island

Sparkling wine teases the taste buds and whets the appetite for the main course

Dry or Medium Dry Riesling, and/or Cabernet Franc, with Turkey

Keuka Spring 2012 Riesling from the Finger Lakes

Paumanok 2012 Dry Riesling from Long Island

Hazlitt 1852 Vineyards 2010 Cabernet Franc from the Finger Lakes.

The New York Times, November 14, 2013, "Wines for Thanksgiving: Mixing Without Trying to Match" article recommended Fox Run Vineyards 2010 Cabernet Franc as an excellent Thanksgiving wine. Turkey has a relatively broad range of flavors from the delicate white meat to the robust dark meat which calls for wines that match in terms of balance and harmony.

Gewurztraminer or Pinot Noir with Stuffing

Keuka Spring 2012 Gewurztraminer

McCall Wines 2010 Pinot Noir Reserve

The aromatic mix of sage, thyme and other herbs in stuffing, along with mushrooms and sausage in some versions, are perfect for a spicy Gewurztraminer ("gewurz" is German for spice, which well describes this unique type of wine), and Pinot Noir is light enough that it doesn't overpower the dish.

Late Harvest Riesling or Vidal Ice Wine with Pumpkin Pie

Paumanok Vineyards 2012 Late Harvest Riesling

21 Brix 2011 Vidal Ice Wine from the Lake Erie region

Late harvest and ice wines are naturally sweet—desserts by themselves—with a golden hue and intense aroma that complements the unique smell and flavor of pumpkin pie.

In short, Thanksgiving is the perfect meal for enjoying small portions of several different wines. I also want to mention that as covered in *The New York Times*, November 14, 2013 article, hard cider is also a great and appropriate Thanksgiving beverage, and the article rated Steampunk Cider from Leonard Oakes Winery in Orleans County as the #2 favorite and Best Value at $11.

Finally, the Best Spirit in our competition was McKenzie Rye from Finger Lakes Distilling, which would make a great aperitif or digestif.

**Please note that all of this is in the Awards and Accolades section of our web site www.newyorkwines.org.

PAUL LEONE, EXECUTIVE DIRECTOR, NEW YORK STATE BREWERS ASSOCIATION, SHARED FROM CRAFTBEER.COM

The feast is the pinnacle of Thanksgiving, but this year I urge you to share your focus with the amazing additions your favorite craft beers can bring to the dinner table. Beer can both satisfy and accentuate every dish on your holiday table better than any other beverage. It's also perfect for toasting and sharing amongst family and friends.

In the spirit of Thanksgiving, ask your guests to bring a growler, a couple of bombers or a six-pack of their favorite beers to pass around the table with family and friends. Beers from around the country will unite at the table in the same way as your visitors and family.

Here are a few style suggestions that will pair nicely with common Thanksgiving day dishes. These beers will help open the eyes of guests that might not be aware of the beautiful beverage of craft beer.

Pumpkin Ale

Pumpkins seem to go hand-in-hand with fall, and it just so happens that pumpkin ales are perfect for Thanksgiving dinner. They're the essence of the season captured in a bottle, complete with a dark autumn hue. Some pumpkin ales have a rich pumpkin flavor, while others focus on the spices often found in pumpkin pie like nutmeg and all-spice.

A pumpkin ale is a great beer to crack open before the meal. The spices in heartier versions can be overpowering for dinner, so it's best to enjoy them while the rest of the company shuffles in. If you prefer to have a pumpkin ale while at the table, I suggest having it alongside a slice of actual pumpkin pie. Depending on the particular bottle, the beer might compliment the spices of the pie, or lessen the sweetness if the beer has a relatively high ABV.

- Pumking - Southern Tier
- Splashing Pumpkin - Great South Bay (2013 GABF Bronze Medal Winner)

Witbier

While witbiers are often considered a summer treat, they can be great addition to the main course of Thanksgiving dinner. A witbier shares many characteristics with a hefeweizen, but on a more subtle scale. They can be lighter, but maintain the spice character that works with a wide variety of dishes.

Witbiers are great for pairing with turkey, as they allow the bird to remain in the limelight and serve only as an enhancement. The succulent white meat paired with a witbier will unveil the natural gaminess of the turkey and enhance its flavors.

- Witte - Brewery Ommegang
- White IPA - Saranac
- Brooklyner Weisse - Brooklyn Brewery (2013 GABF Bronze Medal Winner)

Farmhouse Ale/Saison

The herb-like and earthy flavors of a farmhouse ale or saison can serve as a fun wild card for Thanksgiving. These beers are truly unique—sort of like snowflakes. One might offer flavors of hibiscus, another will have a bite of ginger and orange zest, while yet another will be tart and fruity.

My suggestion is to drink a bottle with a generous portion of stuffing. Stuffing varies regionally (some would even say from house to house). Some recipes call for walnuts while another include water chestnuts. Some versions include pears while others add apples. You can't miss when pairing your stuffing with a farmhouse ale or saison, as they're very moldable to what they're being paired to. The right flavors will shine through and not overpower this family favorite.

These are a few amazing farmhouse ales and saisons that will be a hit:

- Hennepin - Brewery Ommegang
- India Pale Ale

IPAs

IPAs can present a challenge when pairing food. Look to match intensities and accentuate the flavor of the hops rather than bitterness. Embrace the IPA by enjoying it alongside a food that isn't going to be intimidated: cheese. The best Thanksgiving food to pair an IPA with is a hearty helping of baked macaroni and cheese. The thick and sharp fattiness of the cheese can withstand the beer, all while matching its intensity. I also recommend pairing an IPA with cheesecake if it's being served, but make sure it's a lighter one. You'll thank me, I promise!

- IPA - Southern Tier
- Box of Hops - Ithaca Beer Company
- RastafaRye - (2013 GABF Bronze Medal Winner)
- IPA - Captain Lawrence

Porter

Porters come in many forms: imperial, smoked, chocolate, chili, vanilla, etc., and each can find a seat at the Thanksgiving dinner table. Porters tend to be a little sweeter than their big brother the stout, but while dark in color, some are deceptively light in flavor with a creamy, smooth mouthfeel.

A porter is a great match for a glazed ham. The pineapple flavors will go with the sweetness of the beer, almost creating a caramelization on the palate. If you prefer your ham smoked, try matching smoke-for-smoke by enjoying a smoked turkey or ham with a smoked porter.

If you saved room for dessert, and chocolate pie or brownies are on the menu, look no further than a chocolate or vanilla porter to help wash those down. Either of these beers will bring out the best qualities of the sugary delights, and even intensify them.

- Whiskey Porter - Brown's Brewing
- Caramel Porter - Saranac
- Smoked Porter - Captain Lawrence

LOCAL NEW YORK STATE PRODUCTS

APPLES

Masker Orchard: 45 Ball Rd, Warwick, NY 10990
http://www.maskers.com/

Outhouse Orchards: 130 Hardscrabble Road, North Salem, NY 10560
http://www.outhouseorchardsny.com/

Stuart's Farm: 62 Granite Springs Road, Granite Springs, NY 10527
http://stuartsfarm.com/

MAPLE SYRUP

Mapleland Farms: 647 Bunker Hill Road, Salem, New York
http://www.maplelandfarms.com/index.asp

Sugarbush Hollow: 8447 Pardee Hollow Road, East Springwater, New York PO Wayland, NY14572
http://www.sugarhousesyrup.com/index.htm

CHEESE

Catapano Dairy Farm: 33705 North Road, Peconic, NY11958
2nd place in the category of Fresh Unripened Cheese by the Cheese Society.
http://www.catapanodairyfarm.com/

Old Chatham Sheepherding Company:
155 Shaker Museum Road, Old Chatham, NY 12136
Award winning cheese.
http://www.blacksheepcheese.com/awards/

LOCAL NEW YORK STATE PRODUCTS

TURKEY FARMS

Stone Barns Center: 630 Bedford Rd, Pocantico Hills, NY 10591
http://www.stonebarnscenter.org/

Plainville Farms
http://plainvillefarms.com/

Violet Hill Farm: West Winfield, New York 13491
http://www.violethillfarm.com/

PUMPKIN OR BUTTERNUT SQUASH FARMS

Stuart's Farm: 62 Granite Springs Rd, Granite Springs, NY 10527
http://stuartsfarm.com/

The Great Pumpkin Farm: 11199 Main Street, Clarence, NY 14031
http://www.greatpumpkinfarm.com/

Ray Bradley Farm: 317 Springtown Rd, New Paltz, NY 12561
http://raybradleyfarm.com/tag/butternut-squash

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