



NEW YORK STATE SENATOR

Thomas F. O'Mara

O'Mara, Palmesano and colleagues host 'New York State Wine & Cheese Tasting Reception' in Albany on Tuesday

THOMAS F. O'MARA June 9, 2014

| ISSUE: **AGRICULTURE**



Albany, N.Y., June 10—State Senator Tom O'Mara (R,C-Big Flats) and Assemblyman Phil Palmesano (R,I,C-Corning), together with other Finger Lakes-area state legislators, today hosted a “New York State Wine & Cheese Tasting Reception” in Albany – featuring winemakers and cheese producers from the Finger Lakes.

The event was jointly sponsored by Senator Tom O'Mara (R,C-Big Flats), Senator Mike Nozzolio (R,C,IP-Seneca Falls), Assembly Minority Leader Brian Kolb (R,C,I-Canandaigua) and Assemblyman Phil Palmesano (R,C,I-Corning), along with North Country state Senator Patricia Ritchie (R-Watertown), chair of the Senate Agriculture Committee. The lawmakers

said Tuesday's reception complements ongoing state efforts to promote New York State agriculture. The reception took place on the 3rd Floor Terrace in the Legislative Office Building.

O'Mara said, "We're proud to help showcase the quality of New York State wine and cheese, especially those from our own Finger Lakes region. It's one of our state's great cultural and economic success stories. These industries are powerful economic engines for so many of our rural, upstate communities."

Nozzolio said, "It is a pleasure to help promote our region's outstanding wineries and high quality cheese products at the New York State Capital. The Finger Lakes wine and cheese industries have become driving forces in our local economy, spurring a tremendous increase in tourism and job creation in our area. I am delighted to join with my colleagues in hosting these local small businesses."

Kolb said, "Finger Lakes wineries and cheese producers are among New York's most important industries. Their quality and popularity bring visitors to the region, generate jobs and bolster our economy. I'm proud to be a part of today's event to highlight the world-class wines and cheeses produced right here at home."

Palmesano said, "Wineries and cheese manufacturers provide thousands of good, sustainable livelihoods for thousands of New Yorkers. We're glad to have this opportunity to promote these wines and locally made cheeses, and we're grateful for all of the winemakers and cheese producers who took the time to participate."

The following Finger Lakes wineries are participating in today's event: Atwater Estate Vineyards (Burdett); Fulkerson Winery (Dundee); Frontenac Point Vineyard and Estate Winery (Trumansburg); Miles Wine Cellars (Himrod); Anthony Road Wine Company (Penn Yan); Fox Run Vineyards (Geneva); Villa Bellangelo (Dundee); Three Brothers Wineries & Estates (Geneva).

Ashley Lynn Winery from Mexico, New York, outside of Syracuse, is also participating.

In its latest economic study, the state Wine and Grape Foundation pegged the economic impact of grapes, grape juice and wine in New York State at \$4.8 billion.

Sunset View Creamery (Odessa) and the Muranda Cheese Company (Waterloo) are also taking part in the reception.

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

