

Local wine journalist launches Agness Wine Cellars' Initial Bottling

Recognized local wine journalist and award-winning amateur winemaker, Randy Agness has become the latest in the Finger Lakes region to begin producing premium quality wines - particularly Riesling. Agness has teamed up with David Lanzillo, a marketing and communications executive, wine

Lakes region and even greater volumes in the future.

Unlike many newer winemakers who have arrived in the Finger Lakes from countries such as France, Germany and Australia, Agnes grew up in Greece, N.Y. and completed his undergraduate degree in Chemistry at St. Bonaventure University. Lanzillo, of Victor, N.Y., also a St. Bonaventure alum, brings more than 30 years of corporate marketing and public relations experience to the partnership. The two are already making plans to more than triple their production volume of Finger Lakes Riesling in the 2016 harvest for their second vintage, and are considering production of Chardonnay or a classic Red Blend in the coming years.



Randy Agness keeps a close eye on the filling of the first vintage bottles of Agness Wine Cellars' 2015 Semi-Dry Riesling, at Zugibe Vineyards

enthusiast and fellow St. Bonaventure University classmate, to produce a limited run of *Agness Wine Cellars' 2015 Semi-Dry Riesling*, which will be available for purchase in area wine shops beginning in March 2016.

The company's initial production run of 100 cases has been fully reserved and more than 40 family-owned wine stores and several restaurants primarily in the Greater Rochester area, and some outlets in Syracuse and Buffalo, have signed up to carry the 2015 Finger Lakes Riesling. The company is collaborating with Seneca Lake-based Zugibe Vineyards on its first production run.

The company aims to distinguish itself by being the first Riesling to release in the Finger Lakes region each March -- akin to the much-anticipated annual release of Beaujolais Nouveau.

Agness is a degreed chemist and has worked in process control and quality throughout his 30+ year career. He completed key coursework in Winemaking and Vineyard Management at Finger Lakes Community College in 2013 and has been producing award-winning small batches of varietal wines -- from Vinifera, Hybrid and Native American grapes, white, red and rose, and from sweet to dry.

I've been studying winemaking techniques and crafting small batches to hone my skills over the past several years, said Agness.

He has also become well-known across the Finger Lakes region for his wine journalism, which has connected him with numerous wine experts throughout the Finger Lakes and beyond, who have praised his winemaking skills, including the following:

From his first amateur vintage, Randy gained an important understanding of how to achieve balance in wines, noted Scott Osborn, Owner of Fox Run Vineyards.

Local American Wine Society Judge Jeff Stabin stated, I'd have to try more than 40 different wine samples before finding a wine that tastes as good as one's produced by Agness Wine Cellars.

Randy's 2014 Riesling was simply exceptional, explained Chris Stamp, Owner / Winemaker for Lake-wood Vineyards, comparing favorably with the best of the commercial wines produced in the Finger Lakes.

In the past two years, Agness Wine Cellars has received more than 30 medals and other award recognition in regional, national and international wine competitions including a Double Gold at the 2015 INDY International for its 2014 Finger Lakes Semi-Dry Riesling and with the judge's highest score.

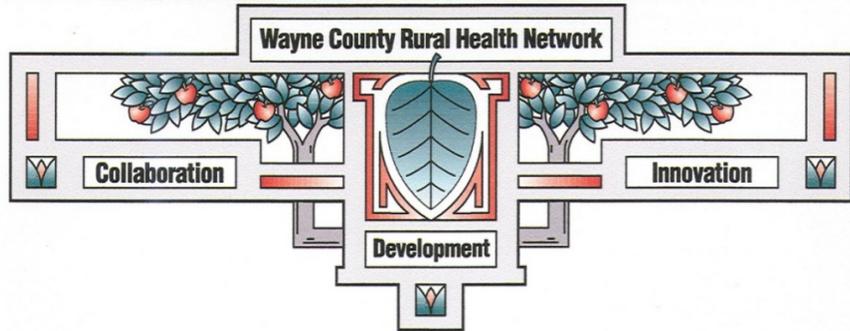
By writing about the wine industry, I've been able to develop a deeper appreciation for the effort and dedication to each aspect, from the vineyard to the table, by discussing winemaking and working the wineries and vineyards, said Agness.

We are so very thankful to Zugibe Vineyards for their support in our transition to commercial winemaking, he added. Producing 100 cases of Riesling may seem like a small amount, yet for us it's the start on a path toward a lifelong dream of producing world-class wines right here in the Finger



are being used, commented Lanzillo, For us, it's all about taste, integrity and reflecting the best of what the Finger Lakes has to offer. With only 1,200 bottles available this year, don't hesitate to try it, as the bottles on the shelves will disappear quickly. For more information on the com-

pany, the 2015 Agness Semi-Dry Riesling and a list of the wine shops and restaurants where you can purchase, visit: www.agnesswinecellars.com, or on Facebook at Agness Wine Cellars. [Editor's Note: Randy Agness is a wine columnist for the Times of Wayne County]



You are invited to the 2016

WCRHN ANNUAL MEETING

Wednesday, March 16, 2016

4:00 PM—6:00 PM

Cafeteria

Newark-Wayne Community Hospital

- Come and learn about the work, accomplishments, and projects of the Wayne County Rural Health Network.
- Meet our partners and collaborators and learn about their work in Wayne County.
- Network with other agencies.
- Special presentations about the changes in Healthcare in New York State, Health Care Payment Reform, and how they impact Wayne County:
 - Introduction by Dr. Dustin Riccio, President of the Eastern Region, Newark-Wayne Community Hospital and Clifton Springs, Rochester Regional Health
 - Keynote by Dr. Bridgette Wiefeling, Chief of Quality & Innovation Officer, Rochester Regional Health

Hors d'oeuvres and refreshments will be served.

Please RSVP to (315)483-3225 by March 15, 2016.