

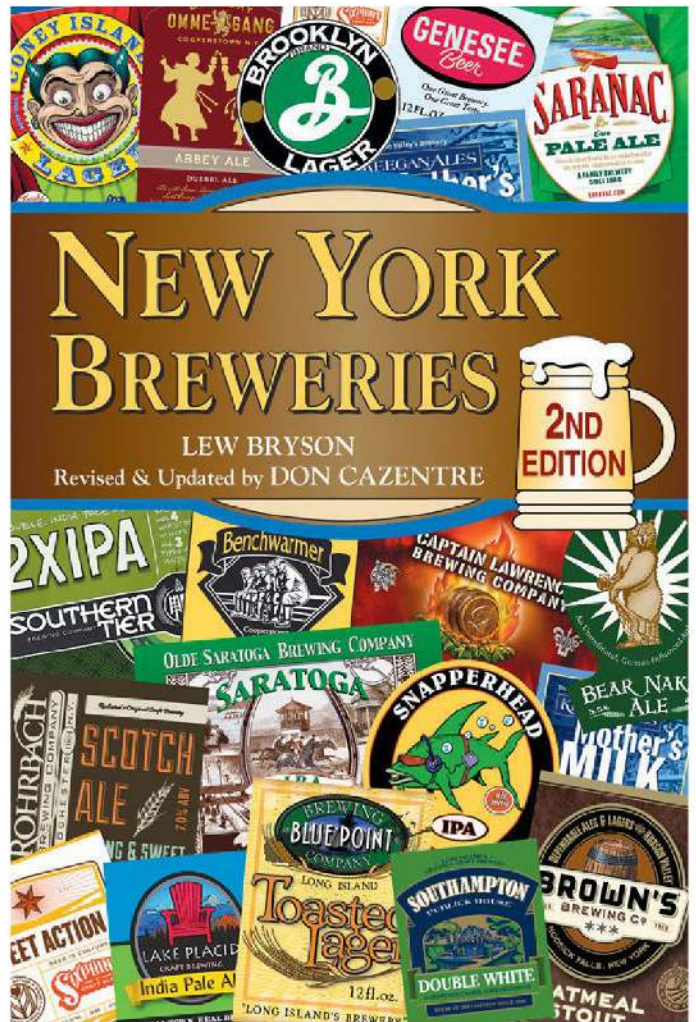
NEW YORK BREWRIES: 2ND Edition

BY OLIVIA M. HALL

The beer scene in the Finger Lakes is exploding, earning it a prominent spot in the recent, second edition of *New York Breweries*. “It’s getting to the point where in some areas of the Finger Lakes you can make a day out of a beer trip,” says Don Cazentre, who spent a year crisscrossing the state to document the growing number and diversity of New York breweries for the revised and updated version of Lew Bryson’s original 2003 guide.

The food and drink writer for the Syracuse Post-Standard and Upstate New York correspondent for Ale Street News, Cazentre (re)wrote 89 entries—up from 54 a decade ago—that include any brewery that produces at least some of its own beer. Contract breweries, tiny facilities without tasting rooms and those in the pipeline at press time are listed briefly in each of the seven regional chapters.

The biggest changes, he says, have been in the number and size of the breweries. While two dozen have closed since the previous edition, about 60 new ones have opened, many of them so-called nano-breweries with diminutive 1.5 to 3-barrel systems—compared to the 50-barrel setups of some of the largest—and farm breweries based on the state’s recent Farm Brewery license. Several of the survivors, on the other hand, have significantly increased the number and variety of beers they brew, often going from two or three styles to as many as 10, and, like Brewery Ommegang or Ithaca Brewery, doubling in



size. “All these breweries are filling a niche in the only part of the beer brewing market that’s growing: craft beer,” Cazentre explains.

With his guide in hand, readers will get to know not only this expanding world of tasty Empire State brews but also the people behind them. “A brewery’s a brewery,” he says. “But it’s the characters who run them, the ‘beer people,’ who make each unique and interesting.”

WHAT ARE CHEFS DRINKING?

I like to keep it in town and go with Anyela’s Cuvée Blanc. It’s refreshing, light and pairs well with the poultry and vegetarian dishes I like to make at home. This wine is a blend of Pinot Gris, Cayuga White and Tocai Friulana. It’s fruity (but **not too sweet**) and is usually described as combining the flavors of citrus with hints of green apple. Anyela’s never disappoints me with their white wines. Their Cuvée Blanc has been my go-to favorite for a while now, and with warm weather right around the corner I’m sure I’ll be enjoying many more bottles in the upcoming months!

—Katie Brennan, co-owner of Skaneateles Bakery

Did you know?

The Finger Lakes’ first winery, named Pleasant Valley Wine Company, was a cooperative formed by Hammondsport growers in 1860. Just three years later, Pleasant Valley was awarded a gold medal at the Vienna Exposition for its Sparkling Catawba—much to the shock and awe of many European wine snobs!

