



Wine & Dine *Rob Lane*

Hybrid Brewing at Barley Yards

Three Brothers Wineries (formerly Nagys Winery), located on the east side of Seneca Lake just south of Geneva, New York, has taken their unique concept of multiple wineries one step further and have now opened a microbrewery. They are combining their Riesling wine juice with a wheat beer to make a wholly unique Riesling ale at their new Barley Yards Brewing Company. Dave Mansfield, one of the brother-owners says, "We researched it and we could find no other documented Riesling beer. There have been other kinds of wine incorporated into beer, but not Riesling."

The inspiration for Riesling ale actually came from Dave's wife, Luann, who prefers lite beer and not the heavy, dark beers that many microbreweries produce. In an effort to come up with a beer for folks wanting a lighter-style beer, Dave went on a quest to find a brewcrafter who would make a light beer for Barley Yards. Nine out of the ten brewcrafters he contacted turned him down; they did not want to make a light beer. But Mike Alcorn, owner of Custom BrewCrafters in Honeoye Falls, New York, agreed to produce it and four other beers for Barley Yards.

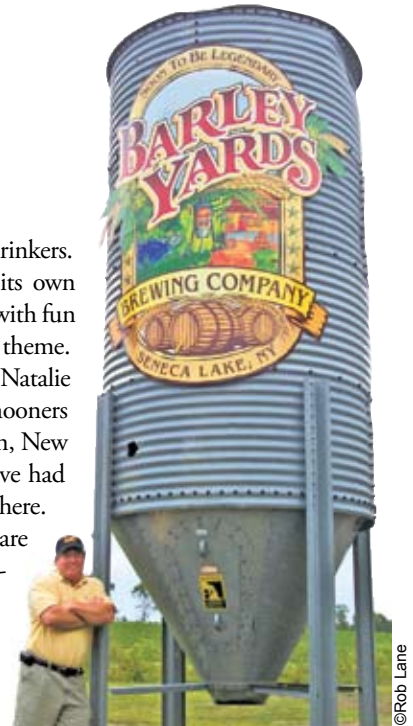
After toying with the idea of adding various fruit juices to a wheat beer to smooth out the flavor, the idea to add their own Riesling juice was tried. It turned out to be just what they were looking for. The Riesling Ale has a smooth beer flavor with a hint of citrus on the finish. It retails for \$13 for a half gallon "growler." The growler itself is \$4 and can be returned for refills. Other beers available include East Coast Amber Ale, with deep-chocolate and hop tones, American Black Lager, with deep-roasted coffee flavors, a very hop-laden but smooth India Pale Ale, and a Raspberry Wheat Ale. Their best selling beer, though, is their root beer, which is made from an old "secret recipe" and is reminiscent of the root beers I remember as a child.

The microbrewery certainly enhances the something-for-everyone philosophy at Three Brothers. Mansfield relates, "When we opened the three new wineries last year, I would see all these women visitors and say to myself, 'Where are all the guys?' The women would say that their husbands are beer drinkers and do not like wine. Now the beer drinkers come in for the beer and end up tasting the wines and buy both beer and wine."

the sweet wine drinkers. Each winery has its own theme and décor, with fun the predominant theme. Visitors Kian and Natalie Smith, honeymooners from Cooperstown, New York, stated, "We've had the most fun here. The people here are fun and knowledgeable." Kian quipped, "Every guy needs to have his wife or girlfriend bring him here."

Dave Mansfield calls Three Brothers "an adult Disney Land," and he adds that plans are in the works for a possible hotel and additional facilities to be added to the complex. The brothers have certainly created a unique concept in the Finger Lakes. The endless stream of limousines and buses pulling into the parking lot on the weekend seem to verify that wine and beer drinkers just want to have fun!

Rob Lane writes a Finger Lakes wine blog, www.fingerlakesweekendwino.blogspot.com. Contact him at robl@mountainhomemag.com.



Dave Mansfield is all smiles at the success of Barley Yards' unique brew.

WHAT: Three Brothers Wineries and Barley Yards Brewing Company
WHEN: Open every day 10 a.m.–6 p.m.
WHERE: 623 Lerch Road, Geneva, NY
INFORMATION: 315-585-4432; www.3brotherswinery.com

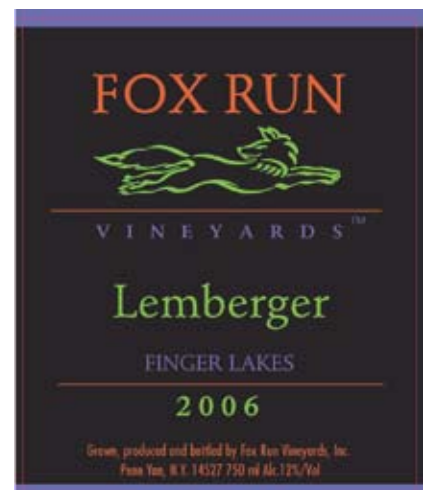
Each of the three wineries represents a different style of wine, with Stony Lonesome Wine Cellars carrying dry-style premium wines, Passion Feet Vineyard catering to the semi-sweet wine drinker, and Rogues Hollow Winery for

Finger Lakes Wine Review *Holly Howell*



Fox Run Lemberger 2006

Ahhh. Indian Summer. A soft chill in the air. Those comforting smoky aromas floating out of the kitchen. Bring it on! Fall is here, folks, and that means moving from the crisp, cool summer whites into the hearty, warm autumn reds. Fox Run Vineyards, located on New York's Seneca Lake, produced a delicious red wine that has become one of my fall favorites. It is made from the unique Lemberger grape (no relation whatsoever to the odoriferous Limburger cheese). The Lemberger originally hails from Austria, where it is called Blaufränkisch. Too often overlooked and underappreciated, Lemberger is now showing that it loves New York State's climate. Fox Run's Lemberger Red 2006 (\$17.99) has all the right stuff—beautiful dark berry fruit flavors, mouthwatering tartness, and a unique spicy finish all wrapped up in the perfect package to serve with braised meats, roasted vegetables, soups, and stews. Fox Run Vineyards was just recently chosen as a Top 100 winery (of the world!) in 2008 by Wine & Spirits magazine—the first New York winery to ever make the list. Bravo Fox Run, and go Finger Lakes!



Certified sommelier Holly Howell teaches wine and food classes for Casa Larga Vineyards and Rochester Institute of Technology. Contact her at wineanddine@mountainhomemag.com.

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