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ADIRONDACK WINERY LANDS FOUR MEDALS AT THE 2011 INDY INTERNATIONAL WINE COMPETITION

LAKE GEORGE, NY (August 29, 2011): Adirondack Winery is proud to announce that four of its locally hand-crafted wines earned medals at the 2011 INDY International Wine Competition.

The 2011 INDY International Wine Competition, now in its 38th year, took place August 3rd – 5th at Purdue University in West Lafayette, Indiana. The few wines that Adirondack Winery entered were evaluated by 52 judges alongside nearly 1,850 other wines submitted by wineries across the world.



Adirondack Winery's [Tempranillo](#) garnered a Silver Medal, while its [Sauvignon Blanc](#), [Orchard Blossom \(Green Apple Gewurztraminer\)](#) and [Red Carriage \(Cranberry Chianti\)](#) and earned Bronze Medals. Adirondack Winery's [Tempranillo](#) is a new wine that the Winery introduced in Mid-June 2011 and winery customers apparently agree with the judges, because the wine sold out unexpectedly fast -- in less than two months!



"Each year, we enter a few of our wines in a small handful of wine competitions, so we are very pleased to earn one Silver and three Bronze medals for our wines when such steep competition is involved," said Adirondack Winery President, Sasha Pardy. Since Adirondack Winery began entering select wine competitions in 2009, 28 of its wines have earned 46 medals.



To create the [Tempranillo](#), Adirondack Winery CEO and wine maker, Michael Pardy, sources high quality grape must from Merced, California. Utilizing stainless steel drums, Pardy's wine making techniques produced a medium-to-full-bodied dry red wine that exhibits tones of plum, berries and herbs on the palate, with slight earthy notes of leather and Spanish olives. It is nicely balanced with tannins, oak and just the right amount of acidity. "[Tempranillo](#) is traditionally a grape used for

blending with Cabernet Sauvignon or Merlot to improve color and acidity; but we thought we'd give it a try as a stand-alone wine and it worked out beautifully. The result is a very food-friendly red wine. I only wish we made more of it in our first batch," said Pardy.



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Adirondack Winery Wines Win Four Medals at the 2011 INDY International Wine Competition

The wine labels on these award winning wines were created by Sasha Pardy and feature photographs of landscapes and landmarks of the local region. The [Tempranillo](#) features a photograph of The Falls of Carillon of the La Chute River in Ticonderoga, NY; the [Red Carriage](#) features a photograph of a traditional horse drawn carriage ride enjoyed by many during summers in Lake George; and the [Sauvignon Blanc](#) features a photograph of the golden colors of autumn at Shepard Park in Lake George.

ABOUT ADIRONDACK WINERY:

Adirondack Winery opened April 17, 2008 as the region's first micro-winery. Winemaker and CEO, Michael Pardy, sources grape must from various vineyards to create the more than 35 wine varietals on Adirondack Winery's wine list. All of Adirondack Winery's wine labels feature photographs of landscapes, landmarks, and special events in the local region, created by Sasha Pardy. Since Adirondack Winery began entering select wine competitions in 2009, 28 of its wines have earned 46 medals. Adirondack Winery's wine making facility is located in Queensbury, NY and its Tasting Room is located in Lake George, NY.