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## PRESS RELEASE

### ADIRONDACK WINERY “MOONLIGHT” WINS DOUBLE GOLD MEDAL

#### New Rosé from Warren County Winery Scores at the Top of the Renowned Finger Lakes International Wine & Spirits Competition

(Lake George, N.Y.) - Adirondack Winery is pleased to announce its “Moonlight” Lemberger rosé has won a Double Gold medal at the 2021 Finger Lakes International Wine & Spirits Competition.

The annual competition receives about 3,000 entries every year. Its website describes Double Gold medal wines as “unanimously exceptional and remarkably distinctive.”

Moonlight is a new offering from Adirondack Winery, which will be released later this month for the first time. It is made with 100 percent Finger Lakes Lemberger grapes, harvested in 2020. It offers earthy and fruity notes on the nose, with smooth but tart flavors of ripe raspberries and subtle spiciness. It finishes with strawberry jam notes and a light tannic finish. It has a gorgeous fuchsia color that is the result of an 18-hour soak in its grape skins.

“Moonlight was in a way an experimental wine for us in that we had never produced a Lemberger Rose before,” said Brad Casacci, Winemaker at Adirondack Winery. “We approached it in a similar fashion to how we make our Cabernet Franc Rose, by using the saignée method, which pulls a rosé out of a fermenting tank of red wine juice and grape skins. We found out very early on that we had a beautiful fuchsia color to it that really catches your eye.



“We tasted the wine every few weeks and fell in love with the balance and flavors that we were able to capture and knew that it would likely be one of the best wines to emerge from our 2020 harvest,” Casacci added.

Moonlight pairs well with rich and cheesy dishes, including mac ‘n’ cheese, grilled cheese and woodfired pizza.

Like all Adirondack Winery wines, Moonlight label features a stunning image of an iconic setting in the Lake George area. Its label showcases a vibrant moon high above Adirondack Chairs on a dock in Hague,

New York, overlooking Lake George. The photograph was taken by photographer and lifelong lover of the Lake George region Eric Thacke.

This is the second wine Adirondack Winery has made with the unique and lesser known Lemberger grape. The first, Stargazer, was awarded Best of Class at the 2021 New York Wine Classic earlier this year. The competition is known within the wine industry as the “Oscars of New York wine competitions.”

“This double gold medal win is testament to the time and effort our winemakers put in to creating a premium product,” said Adirondack Winery co-owner and President Sasha Parady. “Moonlight is another example of how we continue to innovate and improve our winemaking process, and I am so proud of our team for what they have accomplished with this wine.”



The 2020 vintage of Moonlight is a limited release (only 85 cases were produced this year). It will be available to Adirondack Winery Club Members first starting later this month. After a week of exclusive Club Member access, it will be available to Adirondack Winery email newsletter

subscribers. Those interested in trying Moonlight are encouraged to sign up for Adirondack Winery’s email newsletter at [adkwinery.com/innercircle](http://adkwinery.com/innercircle).

The Double Gold medal win comes as Adirondack Winery prepares to break ground on a new 14,000-square-foot winemaking facility behind its current Queensbury headquarters building. The new building will give Adirondack Winery the space it needs to triple its winemaking capacity over the next 10 years. It will also feature a new 2,600-square-foot Tasting Room, a private event space, outdoor green space and more.

Proceeds from the Finger Lakes International Wine & Spirits Competition benefit Camp Good Days and Special Times, a not-for-profit organization dedicated to improving the quality of life for children and families all over the world, whose lives have been touched by cancer and sickle cell anemia.

Founded in 2008, Adirondack Winery has three locations: Its Lake George Tasting Room at 285 Canada St (open year round); its Bolton Landing Tasting Room at 4971 Lake Shore Drive (open April through November); and its Queensbury Winemaking Headquarters at 395 Big Bay Road (open year round; wine tastings seasonally May to October).

#### About Adirondack Winery:

Founded by lifelong lovers of the Adirondacks, Mike and Sasha Parady, Adirondack Winery is recognized as one of the most celebrated and acclaimed wineries in New York state. They offer over 30 fruit-infused and traditional varietal wines and their Tasting Rooms in Lake George, Bolton Landing and Queensbury are frequently listed as top attractions to visit in the Lake George region. Adirondack Winery wines can be found in over 450 New York liquor stores and are available for purchase 24/7 at [adkwinery.com](http://adkwinery.com). We hope you’ll come see us soon and bring a taste of the Adirondacks home with you!

For more information, as well as photos and logo downloads, please go to [adkwinery.com/media](http://adkwinery.com/media)

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