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ADIRONDACK WINERY'S CHARDONNAY WINS MEDAL AT THE FINGER LAKES INTERNATIONAL WINE COMPETITION

LAKE GEORGE, NY (JUNE 2, 2009): Adirondack Winery, Warren County's first winery, is proud to announce that it's Chardonnay won a Bronze Medal at the Finger Lakes International Wine Competition, which was held recently in Rochester, NY. This wine competition was the first that Adirondack Winery ever entered; therefore, it was very pleased to win a medal, considering it only entered a few wines.

Adirondack Winery opened its doors on April 17, 2008 as the region's first micro-winery. Winemaker and co-owner, Michael Pardy, sources grape must from various vineyards to create the more than 30 wine varietals on Adirondack Winery's wine list.

Adirondack Winery's award-winning Chardonnay is made from grape must sourced from the Woodbridge, California area. Mr. Pardy lightly oaks this white wine and ages in stainless steel drums, which brings out the natural flavors of the Chardonnay grape (similar to a ripe pear); creating a wine that is unique in its class.

The wine label on Adirondack Winery's Chardonnay features a photograph of Lake George Blais Park, which is located on Beach Road in Lake George. All of Adirondack Winery's wine labels feature photographs of landscapes and landmarks in the local region.

The owners, Michael & Sasha Pardy are available for interviews upon request by calling 518-668-WINE or emailing at <a href="Michael Michael & Michael & Michael & Sasha Pardy are available for interviews upon request by calling 518-668-WINE or emailing at <a href="Michael Michael & Mich



