

For Immediate Release

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PRESS RELEASE

ADIRONDACK WINERY WELECOMES NEW WINEMAKER COURTNEY RANKIN!

Courtney Rankin is appointed as the inaugural female winemaker at Adirondack Winery, assuming leadership of the Company's winemaking facility.

(Queensbury, NY) – Adirondack Winery proudly announces the appointment of Courtney Rankin as the organization's inaugural female winemaker. With over six years of experience in winemaking, Courtney will assume the responsibility of overseeing the production of over 35 wines and 6 hard ciders, as well as leading the development of new wine and hard cider releases for the company.



Courtney's career started by getting involved in the craft beer industry. After completing her bachelor's degree in film and screen studies, she changed direction to study craft beer brewing at Schenectady County Community College, where she got firsthand experience with local brewers. Through this introduction to the beverage industry, she found Galway Rock Winery in Ballston Lake, NY. She started out apprenticing as the assistant winemaker for the owner and winemaker, Kate Soldani, learning the world of winemaking by, again, getting hands-on experience.

“Working for a small batch, family-run winery allowed me to really learn and excel in the art of winemaking as it was only Kate and I doing the day-to-day operations all year round.” Courtney states. After a few years as the assistant, she was promoted to Head Winemaker. “The last 6 years at Galway Rock have been the foundation of my career as a winemaker and I look forward to learning and doing even more in the upcoming years at Adirondack Winery.”

At Adirondack Winery, Ms. Rankin's responsibility for wine and cider production will more than triple. Adirondack Winery's wine production reaches 20,000 cases annually, while its Extreme Heights Cidery brand is fledgling. The Queensbury wine making facility has capacity to grow to a 50,000 case annual production volume.

Shortly after commencing her new position at Adirondack Winery, Courtney demonstrated her expertise in the field by passing the Level 1 Sommelier Exam. To earn this status, she had to pass a Wine Theory Exam in which she was tested on different wine types and the various regions it resides in. This accomplishment not only highlights her dedication and passion for wine, but also positions her as a valuable asset to the winery.

“We're excited to have Courtney join the team!” President and Co-owner Sasha Pardy states. “She impressed us from the start when we sampled a selection of her wines. Her passion for winemaking and her experience will help take the winery to the next level. Most importantly, we're confident that our customers will love the vintages she creates.”

The winery will be leveraging Courtney's expertise by hosting monthly Winemaker Dinners featuring wine-infused dishes and carefully chosen wine pairings. Courtney will provide descriptive insights into the pairings and offer educational sessions about the wines to enhance the guest's knowledge and appreciation of the selections. The first Winemakers Dinner is scheduled for Friday, September 20th at the Queensbury Tasting Room. Tickets will soon be available at adkwinery.com/winemakersdinner.

Additionally, she will be responsible for curating Vertical Tastings of the Winery's Library Wines, which feature several vintages of the same wine aged for various periods of time at the Winery, allowing participants to compare how the wine has evolved over the years. Furthermore, she will lead workshops that cover various aspects of wine, such as tasting techniques, food pairings, and the history of winemaking. These workshops will cater to wine enthusiasts eager to deepen their understanding of wine.

Currently, Courtney is in the beginning stages of the 2024 Harvest Season in which she and the winemaking team will be attending to 120 tons of grapes sourced from New York's Finger Lakes. Harvest Season lasts approximately 3 months and consumes boundless time and energy to ensure the grapes are properly pressed and fermented. Stay up to date on the 2024 Harvest Season by visiting Adirondack Winery's Facebook (@Adirondack.Winery.NY) and Instagram (@adkwinery) pages.

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About Adirondack Winery:

Founded by Sasha & Michael Pardy in 2008, Adirondack Winery is recognized as one of the most celebrated wineries in New York. To craft their 35+ fruit-infused & traditional varietal wines, they source their grapes from all over the State.

In 2023, the Pardy's expanded their product line to include Hard Cider. Extreme Heights Cidery features both traditional and flavored hard ciders, hand-crafted from New York Apples.

Adirondack Winery's Original Tasting Room is located at 285 Canada Street in Lake George and remains a top attraction for the region, welcoming thousands of visitors annually to enjoy tasting sessions, wine by the glass, snack plates and purchase wine and craft beverages such as cider, beer and spirits. The Queensbury Tasting Room, opened in Spring 2022, is located at 395 Big Bay Road in Queensbury, and offers tours of the facility, tasting experiences, wine by the glass, charcuterie boards, cocktails, craft beverages, a patio, and two gorgeous private event spaces.

The business prides itself on turning wine learners into wine lovers and focuses on working with other local small businesses as much as possible. Adirondack Winery wines can be found in over 450 New York liquor stores and are available for purchase 24/7 at adkwinery.com. To learn more about Extreme Heights Cidery please visit extremeheightscider.com.

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