

Trillium Ridge Times

Thorpe Vineyard
The Little Winery on the Great Lake

20th Anniversary • 1988 - 2008



Vintage Years at Thorpe Vineyard

Has it *really* been twenty years?

The time has flown past so quickly that it seems impossible to believe. But, as I thumb through all the newsletters and faded pictures, the memories come rushing back - so many memories that twenty years doesn't seem long enough!

Just like wines, there were good years and lean years, predictable years and years when things turned out differently than I had planned.

And scattered throughout, there were vintage years so good I want to savor them forever.

But no matter what kind of year it was, the best times were always spent in the vineyards, nurturing the vines, harvesting the grapes, enjoying that warm sun and those cool, lakeshore breezes. It's a beautiful country that I have truly come to love.

In celebration of our 20th anniversary, this newsletter contains a variety of articles from the Trillium Ridge Times over the years. Our region is expanding and I am looking forward to celebrating another twenty years with my neighbor to the west, Young Sommer Winery in Williamson. As we make a fresh start toward the future, here's to the day we can share a glass of wine, looking back in wonder on the years yet to come.

Cheers!

Fumie Thorpe

Fumie Thorpe

Holiday News November 1992

Thank you for your visit to our winery during the past season(s). Although our regular weekend hours came to an end in October, we will be open on the following weekends from 1 to 5 p.m. for your holiday shopping convenience.

Nov. 21&22, 28&29; Dec. 12&13, 19&20

We have both whites available, a good supply of Samplers, and a small selection of wine "gadgets." Unfortunately, except for what is in the Sampler boxes, our red wine has already sold out. Our new white wine, the Estate Blanc, is still unavailable due to government foot dragging over the label we designed. Next spring for sure (wink!).

During the holidays we will run a special on our Chimney Heights Samplers. First one is at the regular \$10.00 price, two are \$18.00, three go for \$25.00. After that they're \$8.00 each.

For those of you who will be in the area on Saturday, Nov. 21, we will be running a wine tasting at the Wolcott Country Store from noon to 4. Anna Marie has a nice little Christmas gift shop in downtown Wolcott that we think you would enjoy poking around in. So stop in, get a glass of wine, and wander around.

Something still new for us, we can now ship wine within New York State via UPS. The chart below here is the costs for the variously sized shippers.

1 bottle	\$5.80	2 bottles	\$7.50
3 bottles	\$8.50	4 bottles	\$9.50
6 bottles	\$11.50	12 bottles	\$16.50

So, if you can't make it to us, we can make it to you. We can also under your direction ship wines to your friends and family.

Well, that about winds it up for this little note. We again thank you for your patronage and hope to see you again.

New Tasting Room May 1994

There are a lot of things going on this year. First of all, as some of you already know, we are currently building an official tasting room separate from the winery barn. It will be a small building but we believe it to be nice and cozy. We plan to open it during this summer so watch for our next mailing!

New Name for Trillium & A Gold Medal Win November 1995

Here is another thing which we would like to ask for your help. In late July this year we received a letter from some winery in Michigan informing us to take off the name "Trillium" from our wine label since they have the same name on their wine and they've already had it registered as their trade mark. This means that they "own" the word "trillium" as far as the name of wine goes and nobody else is allowed to call their wine so. They sent us a copy of their legal paper to verify it. We strongly feel that there is something wrong in the system which lets you "own" a word you can look up in a dictionary. We spoke to the New York Wine & Grape Foundation, a State-funded organization that supports the wine and grape and related industries, and explained what had happened. The president of the Foundation, Jim, came in between and he talked to the other party for us. Jim told them how small and far away we are from them, so there should not have been any threat that we could be to their market. They understood the situation; however, they still refused to let us use the word "trillium" on our label. The settlement we came up with is that we'll never print them again. ---Well, OK. We won't. But that's only about the labels, not the wine. We will still make exactly the same wine --- YES, we will have it, just with a different name. And here we need some suggestions from you; that is, we are looking for a new name for our Trillium. We plan to use the same illustration of the flowers and basically the same layout for the new labels. We actually have a few candidates for the new name ourselves but other people often have totally different ideas and opinions so we decided to ask for input from you. We will place a small box in our shop for you to drop off your thoughts for the new name when you come by. If you don't have chance to physically come over, please put it in the mail with your name and address clearly written down (you can send in as many names as you can think of). We will consider any serious suggestions. If we decide to use the name you come up with, you will have a free case of Trillium with the new name on the label. In case of being more than one person suggesting the same name we decide to pick, let us think what to do. In any way we will respond courteously to you. We would like to have your suggestions by the end of this year to allow ourselves plenty of time to make decisions and work with our printer before next spring. We will let you know the new name for Trillium in our spring mailing around May. So if you have something in your mind, tell us!!

Last year we mentioned that we would be making apple wine. We actually did so but could not make up labels for it due to lots of paperwork and regulations. The wine is fine and this winter we will be working for the labels. So we hope to release it next spring also.

And we've saved the best for last. Our 1994 Cayuga White won a gold medal in the 1995 New York Wine & Food Classic, a small wine competition open to the commercial wineries in New York State. Trillium also won a bronze medal. This was the first time we participated in a competition and two out of three entries won a medal. We think we did well considering our size and are quite happy with the result. So let's share the cheer!

Introducing Fialka March 1996

Now about Trillium. The new name we have chosen for this wine is "Fialka." It was a suggestion submitted by Marek Mesa'k who is from the Slovak Republic and has been staying in Oswego to attend college there for a year. "Fialka" means, according to Marek, the same plant trillium in his language, Slovak. We received quite a few responses and really appreciated your participation. We expect this change of name to take place sometime in summer, probably June or July so watch for the new labels! ---And the reminder (just in case) that the wine remains the same regardless the name; the wine that is a favorite of many of you.



The spring blossoms awaited on the hillside of the drumlin. Trilliums bloom from mid-April to mid-May around here.



Evening primrose still blooming after a few frosty mornings.



Fumie fills one of our basket presses with grapes while our friend, Frank, watches how it goes.

Lake Ontario

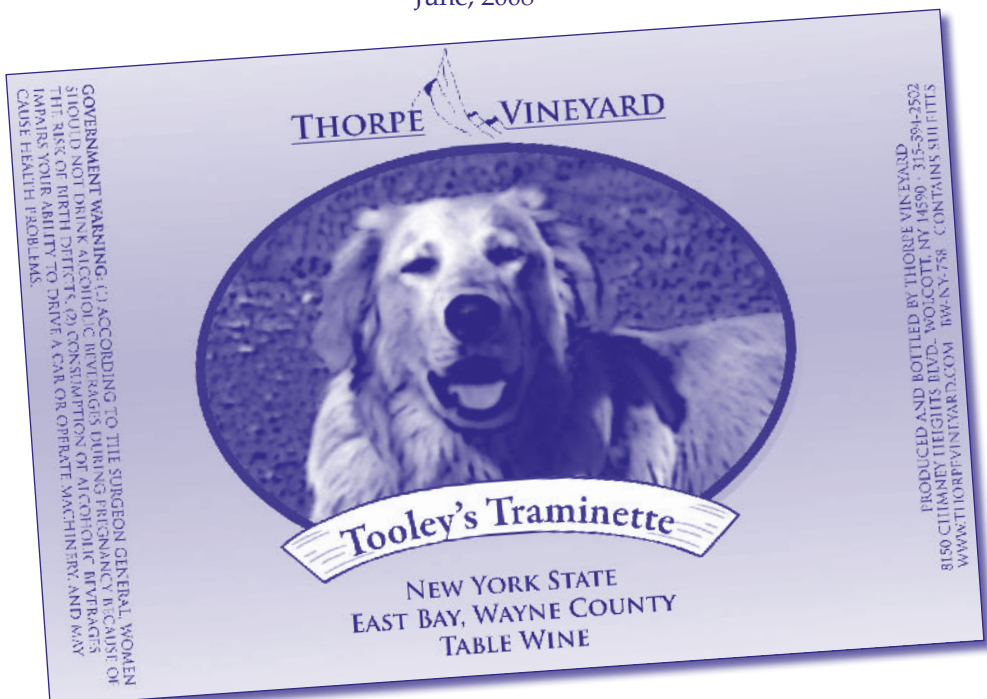


Wine Trail

Original Labels
1989 - 1993



New Label
June, 2008



May Flowers

When we moved out from our old house two years ago, we dug up the yard here and there to bring over some flower bulbs to the winery with us. We made a small flower bed along the front wall of the winery barn and put them there hoping that the transplanting procedure was successful. We had snowdrops, daffodils, hyacinths, white violets, lilies of the valley, irises and daylilies. Fortunately they all seemed to have survived the move. However, perhaps because the transplant took place in May, a little later in the season than it should have been, the irises didn't develop any flowers that year. Even the daylilies had only a few flower stalks. We were disappointed but had to be satisfied with the fact that we didn't lose any of them.

Last year, the second year in the same flower bed for them, we were anxious to see if they would all come back again in the spring. It started with snowdrops, then shortly after daffodils and hyacinths came around quickly. About that time irises and daylilies were showing their new growth. By the time the iris blades were about a foot tall, we started to see a flower stalk extending from the center of each of the four plants. We were delighted.

These irises had been, in fact, neglected for a long, long time. They were planted right next to the cellar way of our old house where it remained shady most of the time. We even don't know who planted them or when. While we had a project to build a few rabbit hutches for our pet bunnies years ago, we wound up leaving some of the materials on and around them for quite a while. Still they put out flowers every now and then; to tell the truth, some years we didn't even look at them during the bloom at all. By the time they flower



in May, we were always so busy at the winery that we wouldn't bother going to the backyard to see them after we got home in the evening. So it was, in a sense, almost miraculous that we dug them up and brought over here.

After having a few warm days, a stiff northerly breeze brought cool weather for the Memorial Day weekend. It was Friday morning. We walked out to the barn to start doing things when we saw all four flower stalks had their first flowers opening. The flowers were fully open by mid-afternoon and the lavender-colored, delicate petals were fluttering in the breeze. — How beautiful they were in the bright sun! They continued to bloom for about a week pleasing us during the entire holiday weekend. They are still under deep snow at this moment in mid-March. But the sun is getting higher in the sky telling us of the things to come. When all the snow disappears; when the vineyards turn green; when all the summer birds are back around and chattering; we'll long to see the May flowers that had been forgotten for a long time.



A Decade with Heidi

It was the summer of 1992. Fumie finally became totally free from her college work and the situation was more or less leaning toward setting this winery into an official business. "How about having a dog around for security?" We reached a consensus as she would be alone at the winery most of the time if it became hers to take care of.

We found a young couple looking for a home for two puppies that had been dropped off near their house one night. We went to take a look and decided to bring back the male puppy. Then a few days later we wound up going back to their house to pick up the other female puppy. Everybody around told us that there wouldn't be that much difference between raising one puppy or two plus it would be good for the puppies to have company to grow up with. --- So those were Heidi and her brother Tesla.



They seemed to have been abused before being dropped off as they were so timid at the beginning. Tesla eventually grew out of it but Heidi never did, though she improved somewhat. They used to hide behind something, including us, when a stranger came around. Later on they learned to be very friendly to anybody who walked in. Obvi-

ously we failed to raise a guard dog. But they always loved people, especially little kids, so we thought it was OK.

Three years later in winter Tesla went missing and we could never turn him up. We found another two puppies, just like Heidi and Tesla but both male this time, at a nearby animal shelter to take his place. These were Tooley and Muldoon (Car 54 where are you, sort of), but we lost Muldoon to a logging truck a year later. Heidi managed to bear all these ordeals (the biggest being two small puppies put with her), and has had young Tooley for her companion ever since. While Tooley has a bit of a hyperactive nature, she is basically care less about it and is always at her own pace. Now she is ten years old and loves to take it easy in the sun when it's nice outside.

Join Us To Celebrate Our

15th Anniversary

1988 - 2003

The arrival of spring leads us to another new season at our winery with opening day on Friday, April 4th; this year that marks the 15th year of our operation! To commemorate the occasion, we will run Anniversary Specials all season long. But before getting into the details, we would like to mention what wines we have on hand at this time as the selection is rather limited: Chardonnay, Chancellor, Riesling, Maréchal Foch, Harvest Moon, Hunter's Moon and Lake Breeze. We will get our bottling going as soon as it becomes a little warmer outside and are hoping to have most of our wines back on the shelf by summer.

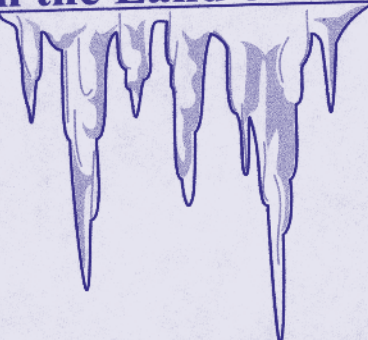


Greetings from the Land of the DEEP FREEZE!

We thought we'd had quite a winter last year: it was long, cold and very snowy. Because it was so bad, we all regarded it as a rare event that wouldn't repeat itself so easily for a long time. Then came this January that proved our rosy expectation to be totally wrong. It was *some* January. It really was.

Following the relatively mild December, the dawn of the year 2004 was rather quiet. On the third a storm system went by while giving record warmth to the Northeast. Temperatures eased down for the next two days and that restored the white winter scenery to our background. Then an arctic cold front swept through on the sixth when the bottom really dropped out in a hurry. It turned so blustery and kept getting colder each day. The lake effect snow got going in full swing along the lakeshore neighborhood. By the time the tenth rolled in, the entire Eastern United States was in the ice box: it's the day when so many cities set new record low temperatures. The difference between the record high on the third and the record low on the tenth was almost 70 degrees within just one week, plus over a foot and a half of snow around here. "Well, things come in waves," thought Fumie, who has a college degree in meteorology, was busy measuring the low temperatures and snow everyday here. She didn't quite expect that it could last for a long time. But it was soon proven to be wrong again by the next frigid record-breaking morning on the fourteenth when the minimum temp dipped down to -13.4F even on this lake side. We were upset.

While there are certain important elements in grape growing, it is one of the essentials to avoid an extremely low temperature as simply it can kill the buds on the canes or even the entire vine. Obviously if a bud dies, it won't



produce a crop in the following summer and in the case where a vine dies, it has to be replaced and it takes 5 years to full maturity. The so-called "bud mortality rate" increases as temperatures go down, and significantly so once temperatures start to reach on the order of -10F. This is why in this northern climate there are a large concentration of vineyards near a body of water, that can moderate the ambient temperatures by staying warmer than the surrounding land during winter. Now here we are on this Great Lake Ontario and it was then basically an ice-free, wide open big pond with a water temperature in the mid 30s and yet the low for the morning was -13.4F! With this temperature we had to expect wide-spread damage to the grape buds and possibly the vines in our vineyards; thus we were upset.

Somewhere around this time our 10-year-old snowblower suddenly gave up the ghost when Jock had just finished clearing the way to the Winery Barn from the driveway. He pushed it back to his Farm Barn to take a look and found out that it might need a new engine, but at least it needed major surgery. We have a friend who owns a repair shop for small equipment outside of Savannah but the snowy road didn't look quite inviting to make the drive out. "Well," we talked, "we still have our tractor and we can always shovel the

pathway when necessary." We were still optimistic: we didn't know that more than twice the snow we'd gotten by then was yet to come.

Once harvest is over and the primary fermentation is completed, our cellar work slows down considerably due partially to the fact that our cellar is not heated. But it is also the time to chill the young wines down to stabilize them, that is an important step in wine making. We take advantage of the natural winter cold, that being all what we have to cool our wines. We open the tank room doors wide and await the bone chilling temperatures. Though there isn't much to be done physically in the Winery Barn in the middle of winter, Fumie usually goes there at least once a day to take a look. She walks through two tank rooms and two storage rooms to make sure nothing is wrong. It may only take as little as ten minutes but it is a ritual, sort of, for the sake of piece of mind.

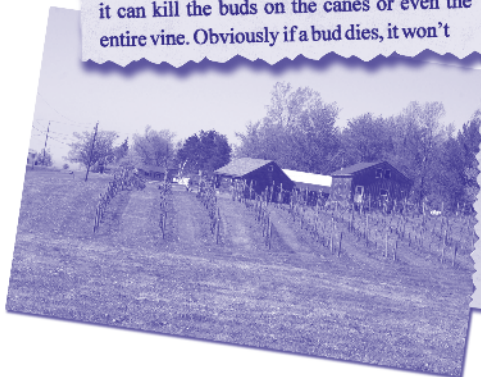
During the middle of January, though it was cold, the snowfall rate was relatively low. There was up to a few inches of new snow every day but it was nothing so unusual in this area, more or less a nuisance than anything else. Fumie got used to walking out from the house with a snow shovel in hand first thing in the morning and spending the extra few minutes to clear the way to the Winery Barn. Jock plowed out the driveway and main walk way with our tractor after mounting the snow blade, and helped keep the pathway clear a few times.

Then came Friday, the twenty-third. The heavy lake effect snow had already started hammering just north and east of us the day before and the core of the snow band was sagging down to reach our shoreline here. We

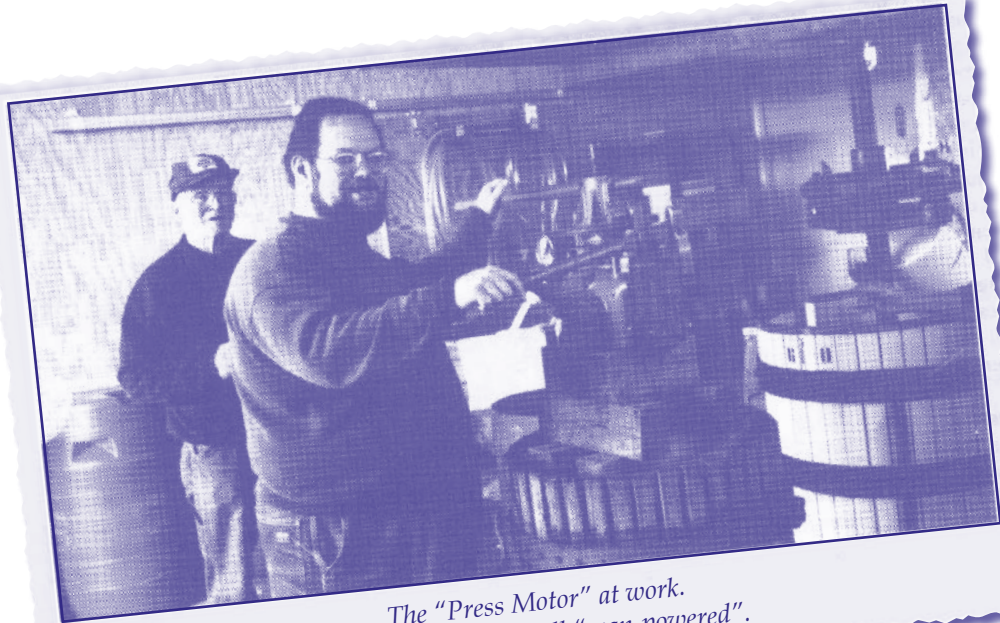


Back in Time Holiday, 2005

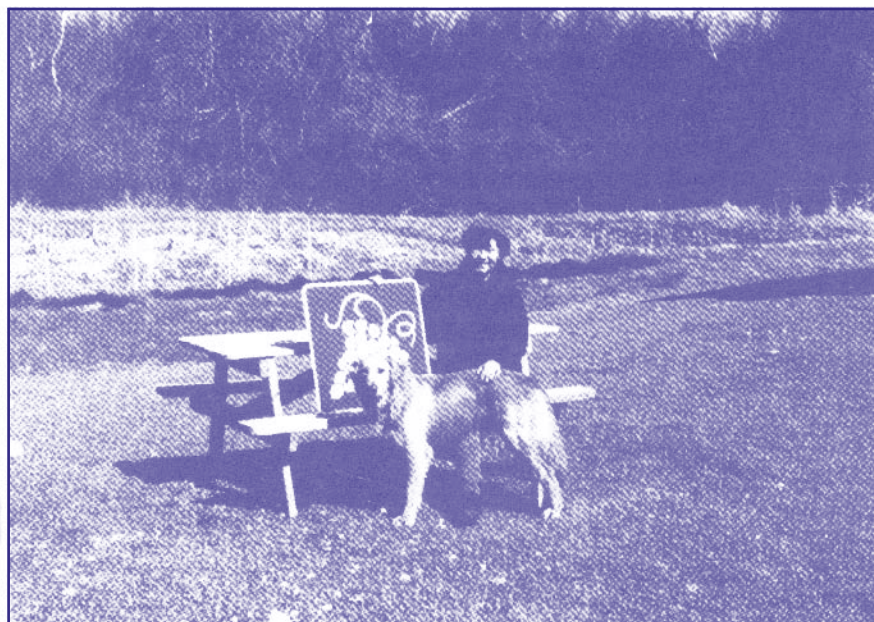
If you are an old-timer around us, you may recall how it was --- our newsletters and seasonal greetings used to look like this until 1996. This is not from a nostalgia but just when we were getting ready for the Holiday issue of the Trillium Ridge Times this fall, our computer printer suddenly decided to quit. --- Don't panic; we still can do this. Fumie pulled out her old typewriter and here we go. This is a very special old-fashioned holiday greetings from us for the first time in almost a decade!!



Look! New Signs



The "Press Motor" at work.
Our pressing job is all "man-powered".



Fumie and Tooley, our dog, invite you to look for our new signs on Route 104.

Triplets

The last one was in 2002 when Jupiter resided in the constellation Gemini the Twins and was acting as their third brother to form the "Triplets". Jupiter has an orbit of 12 years around the sun that means he travels each sign of the zodiac per year and completes a round in 12 years.



It was during the summer vacation of 1978 when Fumie first saw this "Triplets." She was then a high school girl starting to face to the answerless questions of the real world. She had books, friends, music and stars for her companions to deal with the situation, she was perhaps looking for a place to rest.

She often read day and night and when looked outside, Jupiter was rising following Castor and Pollux, the Twins, all three forming a straight line just above the north-eastern horizon in the brightening morning sky. To her weary eyes the golden luster of the Mighty God Jupiter looked as if he had been forgiving everything.

The next conjunction was in 1990. She was working toward her meteorology degree at Oswego State as well as taking care of this haphazardly-started wine business. She was busy all summer long thus had no chance to see the sight.

By the way, why summer for the winter constellation of Gemini?

The line up of the three occurs when Jupiter is passing the Twins toward Cancer the Crab, the next sign of the zodiac. Because of the planet's orbital properties, it can only happen when they ascend from the horizon just before sunrise in late summer. The heavenly schedule is much more precise than we imagine.



Then came 2002 and she raised her hopes high for the event as she remembered the bad luck of 1990. But it turned out to be another disappointment and she was depressed for a while.

Sometime in the middle of August last year she suddenly woke up early in the morning. It was still dark so she walked up to a window to look outside: that is just second nature of a long-time stargazer. She peeked out with probably only one eye open then got startled. There was the "Triplets" right there. "It shouldn't be this year!" In the next moment she realized it was Saturn not Jupiter but it brought her some cheer. How nice it would have been if she could have seen this 2 years ago! There was brilliant Venus not far from Saturn adding grace to the scene.

So now Saturn is in Gemini passing by the Twins to be the "Triplets" for a while

this summer. Fumie opened her astronomy book and found that Saturn's orbital period is 29 years. She thought for a moment and pulled out the oldest "book" of her poetry to surprise herself by finding a mention of the same event 29 years ago. She had officially started her composition, largely a form of poetry, a year before then and wonders if she will see this again 29 years from now.

It was well into fall by the time she saw Jupiter for the first time in the later viewing season of 2002. Being out longer in the evening through the night for the busy harvest time brought her the opportunity.

It was a scintillating yellow light while climbing through the treetops. But once it cleared the obstacles along the horizon, there was no doubt that the golden sparkle was Jupiter himself. He was already in Cancer the crab, approaching to another celestial spectacle, the Beehive open cluster.

The life wasn't easy then. But it doesn't mean that it is better now. Unanswered questions are still here. And Jupiter, of course, remains silent.

"Though you have already advanced your step, the mighty God, you are there still smiling."

She went back inside and noted in her book.



2006: The Year of Change

After all these years Jock decided to withdraw from the wine business and went back to school to be a tractor trailer driver last February. He graduated in May then got a job from Werner Enterprises, a nationwide trucking company, in June. He's been driving a tractor trailer ever since; literally has gone to just about every state in the nation (except Alaska and, of course, Hawaii) plus some Canadian provinces. So if you happen to see a trucker looking like him at a gas station or a truck stop, it could really be him, not an illusion!

I, Fumie, still do just about anything at this place but have been more concentrating on winemaking these days. So for the vineyard department I now have Smith Brothers Farms as a partner. They own 500-acre orchards just southwest of Sodus Bay primarily growing apples. Their recent addition of a small vineyard in their farms has brought me an opportunity to work with them time to time. We've exchanged our knowledge and labor when, where and as needed in the past few years and plan to continue doing so.

For the Wine Shop a couple of women from the neighborhood gave me a hand last summer when we were open daily. Bonnie is a skilled crafter; it seems that there is nothing she cannot create. She is also full of good ideas so if you need some help for your projects, just ask her for an advise. Faye is a devoted gourmet cook and loves to talk about various recipes. She should be a great source of information when you are planning a menu for your special occasions. They are both expected to be back to the Shop this summer, too, so when you see them, just say "hi!" You will get a big smile back from them.

And here is our old friend, Steve, who will be taking care of our website. As Jock was the computer person for this business, the website has been unattended since last spring. Steve should be at it shortly re-arranging and updating the information. Well, something more to look forward to!

If you feel like not having received our newsletters last year, you are totally right. I never had chance to mail anything out while all these changes were taking place. Besides I'm still fairly new to a computer so I cannot quite do the same thing Jock used to do. I've managed to learn this much for this time. See how much improvement can be made by the time the fall issue will come out. Until then your comments and/or suggestions are welcome. And we all look forward to seeing you this coming season, too!!

Retailers List

In the Neighborhood (Wayne County)

Wolcott Liquor & Wine Store 315-594-9544 In downtown Wolcott

Lyons Liquor Store 315-946-9102 In the Village of Lyons on Rt. 14 just north of Rt. 31

The Liquor Cabinet 315-589-5889 On Rt. 104 near the intersection of Rt. 21 next to Breen's in Williamson

To the East toward Syracuse

Caprin's Firehouse Liquors 315-564-7395 In downtown Hannibal on County Rt. 21

Moyers Corners Wines & Spirits 315-652-5799 In Kimbrook Plaza at the intersection of Rt. 31 and Co. Rt. 57, next to P&C in Clay

Nichols Discount Liquors 315-451-2827 In downtown Liverpool at the corner of First and Vine Streets, next to Nichols Supermarket

To the West toward Rochester

Perinton Liquor 585-223-4120 In Courtney Commons Plaza off Rt. 31, across from Martins in Perinton Square

Country Club Liquor Mart 585-586-7722 In Country Club Plaza at the corner of Rt. 31F and Marsh Rd. in East Rochester

Finger Lakes Wine Center at Sonnenberg Gardens 585-394-9016 At beautiful Sonnenberg Gardens in Canandaigua off Rt. 21

Restaurants

Lorri's Secret Garden 315-597-5124 In the historic Garlock House on Main Street of Palmyra

Pulneyville Grill 315-589-4512 Overlooking Lake Ontario in Pulneyville off Rt. 21

Note: The varieties of wine carried by the retailers vary. We suggest that you call them ahead to see if they have what you are looking for. If not, ask them to carry what you would like to see. We may be able to work with the retailers to suit your needs.



THE LITTLE WINERY ON THE GREAT LAKE
SINCE 1988
THORPE VINEYARD

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