



ANTHONY ROAD  
WINE COMPANY

Quintessential Wines

# ANTHONY ROAD WINE COMPANY



## THE MARTINI FAMILY - EST. 1990

Ann and John Martini moved to Yates County in 1973 to grow grapes and raise their family on 100 acres overlooking Seneca Lake. Ann managed the vineyard and raised the children, while John worked for Cornell University at the Agricultural Experiment Station. The grapes from their vineyards were first sold to the Taylor Wine Company and eventually to wineries across New York State.

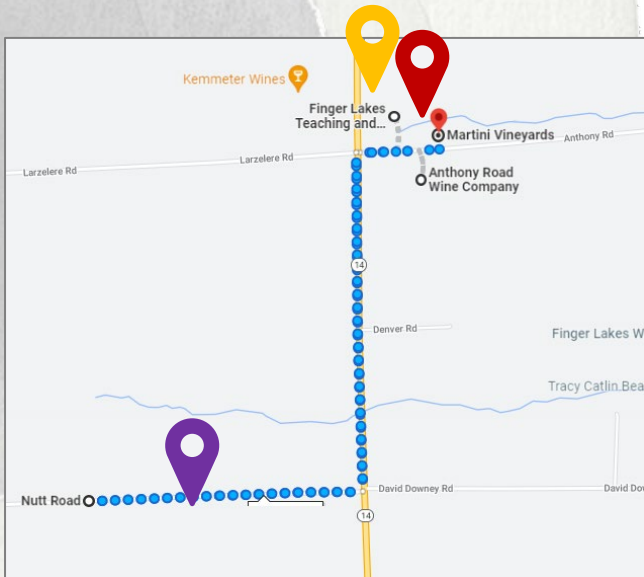
In 1990, Ann and John opened Anthony Road Wine Company with wines made from the 1989 crop. Their children, Peter, Sarah, Maeve and Elizabeth, have been involved in the vineyard and winery throughout their growing years and are now full-time employees/co-owners of Anthony Road Wine Company. The joy of growing grapes and producing fine wines still motivates and excites the Martini family...more than a quarter-century after the first vines took root.



# ABOUT the vineyards

The location of the vineyards in relation to Seneca Lake lends itself to a favorable microclimate for grape growing.

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MARTINI VINEYARD

This is the farm's original vineyard. It was initially planted in 1973 with French American hybrids that were sold to Taylor Wine Company. Over the years most of these have been removed and replanted with vinifera grapes: Riesling, Chardonnay, Pinot Noir, Pinot Gris, and Lemberger. The soil of the area of the land is primarily Honeoye Silt Loam. Currently there are 25 acres of vineyards on the 125 acre site, with plans to plant more.



FINGER LAKES  
TEACHING & DEMONSTRATION  
VINEYARD

Sits on 2.5 acres of the Martini vineyards land. This vineyard is a partnership between Cornell University, Finger Lakes Community College and Anthony Road Wine Company/Martini Vineyards. It allows Cornell's Finger Lakes Grape Program the opportunity to organize research projects and demonstrations for grape growers. Students in FLCC's viticulture and wine technology program are afforded the opportunity to meet learning objectives via a hands-on approach.



NUTT ROAD  
VINEYARD

This 100 acre parcel sits approximately a mile southwest from the winery and planting was started in 2001 for the Robert Young Family of California. The Martini Family purchased the vineyard in 2014. There are now 60 acres of planted vineyards on the site which includes Pinot Gris, Riesling, Gewürztraminer, Lemberger, Merlot, Chardonnay, Sauvignon Blanc and Cabernet Franc. This soil is primarily Honeoye Silt Loam with some Lansing-Danley Silt Loam.







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## RIESLING

The Anthony Road Riesling offers aromas of honeysuckle, pineapple, tangerine, lemon curd and sweet apple. The nose follows through to the rich palate, leaving a well-balanced weight on the finish.

Pairs well with roasted chicken, pan seared salmon and spicy cuisine. It is also a great complement to dessert courses.







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## DRY RIESLING

The Anthony Road Dry Riesling offers aromas of pineapple, nectarine, tangerine and chamomile. The ripe fruit flavors on the nose continue on to the palate, balanced by crisp acidity, minerality and a textured finish.

Pairs well with cold seafood appetizers, Coq au Riesling, creamy pasta dishes and fresh cheeses.

