

Deer Run
WINERY



585-346-0850
Geneseo, New York



Murder and Mystery at the Winery

We, The Jury - The Case of the Thawed Thief

The Mystery Game is coming back to Deer Run Winery!!!

This is one of the most talked about events we ever had and we're doing it again. The Boston Globe said: We, The Jury is Delicious Fun! Judge for yourself!

This is a live audience participation jury trial in which guests hear evidence, and cross examine several defendants charged with the same crime. Each suspect is tried by a separate jury. And we've done away with the lawyers! After deliberation, you decide on the guilt or innocence of the defendants. Bailiffs, stenographer, and court artist are chosen from the audience.

When: Saturday March 19th Promptly at 7pm

Where: Deer Run Winery

Tickets are \$20.00 each, includes a complimentary glass of wine.

Reservations are required, and the courtroom is filling up quickly so call soon to sign up and do your civic duty!!!

You can call the office at 585-346-0850 or stop in to make reservations.

Local Wine History, sponsored by the York Historical Society

"...Beginning in the 1600s, time and time again, colonists doggedly pursued the dream of making wine and creating a wine industry in the colonies. Frustration and disappointment were always the result.

Vines of the many species of North American wild grapes grew luxuriantly here, but subjected only to natural selection, nearly all of them yielded utterly unsatisfactory wines.

Europeans had cultivated their diverse vinifera ("wine bearer")



Featured Vendor:
Sugarbush Hollow

It's sugaring time again. The sugar shacks are up and running and our featured vendor this time is one of the Finger Lakes most well known producers. Sugarbush Hollow not only makes pure maple syrup right here in our region but has many other wonderful products for that sweet tooth that we all have. Visit their website to see more of their products:

www.sugarhousesyrup.com

Food and Wine

This months recipe comes from one of our employees, Sue.

Sue is one of the busiest people we know, and being Italian she can cook!!!

Pork Chops w/ Merlot Sauce

Sauce:

3 cups beef broth
1 cup Merlot wine
1 TBSP corn starch
1/4 cup water

grapevines for thousands of years, and had selected them for their wine quality. But on this side of the Atlantic, until after the mid-twentieth century and the efforts of a stubborn Ukranian immigrant to the Finger Lakes, the vinifera failed to survive long enough to bear crops whenever they were planted in the Eastern North America.

So there was no commercially produced domestic table wine or communion wine here. And imported wine was scarce, expensive, and often adulterated.

Grain, Spirits, and a Nightmare

On the other hand, grain flourished here. To profitably prevent it from spoiling, much was turned into high-alcohol distilled spirits. By 1810 there were more than 14,000 stills in our young Republic, but only one winery. The nation's first successful commercial winery, founded by the Swiss Jean Jacques Dufour at Vevay in Southern Indiana, produced its first vintage in 1806 or 07..."

used by permission

Keep reading in later newsletters as a local trend emerges.

How far we've come, from native grapes, failed attempts at growing vinifera and only 1 successful commercial winery to grafting vinifera, hybrids and over 175 wineries in the Finger Lakes AVA alone!!! We have a lot to be thankful for and a lot to be proud of here in the Finger Lakes!!!

Deer Run Out and About

We are going to be out and about quite a bit this year, with tastings at many of your local liquor stores to charity events from Buffalo to Syracuse and all the way south to Alfred. We will be updating our Deer Run Out and About on our next newsletter but keep an eye out for us to be near you soon!!!

Notes from the Tank Room

We're busy working on our 2010 vintage, and a few other surprises as well. This year will have more than a couple firsts for us, including a Cabernet Franc fermented on oak and a new red dessert wine that is quickly becoming a staff favorite (I had to take the label off the tank so we could have some left for bottling).

Cold stabilization is over with, wines are racked, and filtering and blending have started. This year's Runway Red is outstanding, probably the best yet. Look for it to hit the shelves sometime this summer.

Winter Hours Still in Effect

Our winter hours are:

Friday 2-6pm

Saturday 12-5pm

Sunday 12-5pm

We will be switching over to our early season hours in April/May.

fresh ground salt and pepper
to taste

Pork Chops:

4 (4oz.) pork chops

fresh ground salt and pepper

2 TBSPs olive oil

To make sauce: Combine
broth and wine in saucepan.

Bring to a simmer over
medium heat, then reduce by
1/3. Meanwhile, in a small
bowl whisk cornstarch with 1/4
cup of water until smooth.

Whisk cornstarch mix into
simmering sauce. Continue
whisking until sauce thickens.

Season with salt and pepper
and keep warm over low heat.

To cook pork chops: Heat a
cast iron skillet or grill pan over
high heat, season the pork with
salt and pepper. Brush chops
with olive oil and then cook
them until barely pink in the
center (about 4 minutes per
side). Allow the pork to rest for
5 minutes.

Arrange pork chops onto
serving plate. Spoon sauce
around the chops and serve!!!

Coming in April

April 19th -

Soup-er Saturday

Local restaurants will be
offering their best soups to be
paired with our wines. This
event is FREE, and more
details will be coming soon.

Tel: (585) 346-0850

Fax: (585) 346-2532

Email: winery@deerrunwinery.com

If you no longer wish to receive these emails, please reply to this message with "Unsubscribe" in the subject line or simply click on the following link: [Unsubscribe](#)

Deer Run Winery
3772 W. Lake Rd.

Geneseo, New York 14454
US



[Read](#) the VerticalResponse marketing policy.