

## Reporting Meeting of 11 November 2019

### Calendar of Events

**Last Week:** 11/5 Tuesday – Apple Pie Festival  
(no Monday regular meeting)

**This Week:** 11/11 Meeting at Galway Rock Winery

**Coming Up:** 11/18 Inspired by the Lake – Louise Rourke

**Check us out:** bhblrotary.org and on Facebook

The meeting was held at the Galway Rock Winery and Tasting Room on Route 50 at the intersection with Middle Line Road.

The winery was started by Kate Taylor in the garage of her parents' farm in Galway in 2014, and moved to the more spacious former motorcycle repair shop in Ballston Lake this year. Kate is a biologist who has worked in a number of labs over the years and who has interned with two Hudson Valley wineries prior to starting this venture. The wines are made from cold-tolerant New York grapes grown at her family's vineyard at Skaneateles Lake, other Finger Lake locations and on Long Island. It is planned to plant a vineyard on the present site as well.

A pizza dinner was provided by the club. Wine by the glass was available in tasting room.

Kate led the tour of winery itself located in an adjacent building. The grapes arrive in an outside area, are de-stemmed and then moved inside for crushing, fermentation, pressing, ageing in wood barrels or stainless steel tanks and bottling. It was learned that it takes about 2 ½ pounds of grapes to make one 750 ml bottle of finished wine.

The evening ended back in the tasting room where the three brands Galway Rock, Saratoga Sparking and Robinia Hill were available for sampling.



*Pressing*

*Red Wines are Fermented with Skins*



*Kate Explains Bottling*



*Aging Barrels*



*Back to the Tasting Room*



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Reported by Fred Bailly

**November Set Up:** Silas Schrader, Dan Stec, Bill Wehrle;

**Clean Up:** Pete Sawyer, Alec Davis, Stephen Geene, Joe Denning