

Tasting Room Etiquette

- 1. Drink Responsibly. Those little ounces add up! It is a short drive between each winery and an excellent opportunity to quench your thirst with a non-alcoholic beverage.
- Our wineries are located within rural communities, with neighbors in close proximity who enjoy the quiet country life. Please be respectful of our farms and communities by keeping your stereo and voice volume down.
- 3. Our wineries are family oriented businesses. Many of our visitors bring children into our tasting rooms. Our own children are often present on the property. Please be respectful of others in your language and behavior.

Offensive clothing or items will not be permitted on premises.

- 4. Each winery has a different tasting fee and it will be explained to you by your host at the tasting room bar and each winery's tasting policy is listed on its individual page in this booklet for your convenience and reference.
- 5. Every tasting bar provides a spill bucket for unwanted wine. This allows you to taste several wines without over imbibing and is placed on the bar for your convenience.
- 6. If a tasting bar provides crackers or some other neutral food it is there for the purpose of cleansing your palate between tastes. Not all wineries provide this and you may wish to bring in your own neutral food, for example, oyster crackers.
- 7. Be patient with your wine server. Wine tasting should be an educational and enjoyable experience for you and all customers in the tasting room.
- 8. Remember as you are enjoying your tasting experience with your friends that there are many other customers in our tasting rooms. Please keep your voice volume at a reasonable level
- 9. Many of the wines you will taste are available only at the winery so if you enjoyed it and your budget allows, by all means purchase it so that you can enjoy it and remember what a great time you had visiting our wine trail!
- 10. State Liquor Laws do not allow the consumption of outside liquor products on our premises. Therefore, all beer, wine from other wineries and spirits must remain in the limo.
- 11. Please dispose of your cigarette butts and trash in the appropriate containers. In many cases, these wineries are our homes and we appreciate you respecting them as such.
- 12. Our wineries recommend the limo driver call each winery at least 10 minutes before arrival so that we may provide the best service possible. Should any guests demonstrate lewd or drunken behavior, the winery may choose to refuse service at their discretion.

Wineries with Handicap Access:

A Gust of Sun Winery Ransomville: handicap accessible on the main tasting room floor.

A Gust of Sun Winery Spencerport

BlackBird Cider Works: tasting room handicap accessible, level driveway with no steps to entrance

Black Willow Winery: handicap accessible bathrooms & all single floor access

Chateau Niagara Winery: handicapped accessible tasting room and bathrooms.

Freedom Run Winery

Lake Ontario Winery

Long Cliff Winery

Leonard Oakes Estate Winery: handicap accessible tasting room and chairs available

Midnight Run Wine Cellars

The Winery at Marjim Manor: ramp and a fully accessible tasting room and bathroom

Niagara Landing Wine Cellars

Salamaca Estate Winery

Schulze Vineyards & Winery: handicap accessible tasting room, parking lot, bathrooms; single floor access

Schwenk Wine Cellars

Spring Lake Winery: handicap accessible tasting room bathrooms & all single floor access

Vizcarra Vineyards

Victorianbourg Wine Estate

810 Meadworks

113 West Center Street Medina, NY 14103 810meadworks.com (585) 542-9810



Hours: May-December:

Wed & Sun 12 pm – 6 pm Thurs 12 pm – 10 pm Fri & Sat 12 pm – 12 am

January-April:

Thurs 3 pm – 10 pm Fri 3 pm – 12 am Sat 12 pm – 12 am Sun 12 pm – 6 pm

Also open by appointment

Policy: Large groups are welcome. Call ahead for groups of 7 or more. No limo groups after 4 p.m. All alcohol must remain in the vehicle.

Tastings: Please call for tasting fees.

Types of wines: We feature flagship meads by the bottle, seasonal meads on tap, and even honey soda, paired with our own decadent fine chocolates and other small tasting plates. Get comfortable at our tasting bar or venture out to see what else Medina has to offer.

Located in the historic Newell Shirt Factory building along with the Shirt Factory Café, Boiler 54 and the Hart House Hotel, with nearby shopping, restaurants, the Erie Canal basin and Medina Railroad Museum, plan to stay awhile!

A Gust of Sun Winery

Ransomville Location: 4515 Baer Road, Ransomville, NY 14131 716 -731-GUST (4878) AGustOfSun.com



Spencerport Location: 5324 Ridge Road West, Spencerport, NY 14559 (585)-617-3000

Hours: RANSOMVILLE Hours:

April - December:

Saturday: 10am – 6pm, Sunday–Friday: 12pm – 6pm

January – March:

Friday & Sunday: 12pm - 6pm, Saturday: 10am - 6pm

Other days & times by appointment

SPENCERPORT Hours:

Open year round, Sunday-Friday: 12pm - 7pm, Saturday: 10am - 7pm

Open later than 7 pm by appointment or for special events

Also see our website for special evening events

Policy:

Ransomville Location - Due to high demand, reservations for groups over 12 people are now required. We want all our guests to have a high-quality experience and space is limited.

No groups of 12 or more after 4pm (tour groups can be taken with reservation and 30 days notice). Groups must arrive within 15 min of their tasting appointment time.

Visibly intoxicated people will be refused service. An entire group can be refused service if multiple intoxicated people are observed.

Spencerport Location - Due to high demand, reservations for groups over 12 people are now required. We want all our guests to have a high-quality experience and space is limited.

Tastings: \$6 for 5 Tastes, \$8 for Wine & Chocolate Pairing

Types of wines: Red and white Vinifera, Hybrid and Native grape wines. Wines vary from dry & semi-dry to sweet. Our white blend, "Three Westies White" (named after our three West Highland White Terriers) is a blend of three white grape varieties and has become popular worldwide.

Parking: At the Ransomville location there are 2 driveways with parking lots. The northern most driveway has ample parking for buses and limos with a sidewalk behind the house for guest access to the tasting room (for your own safety don't use the street).

Specific information:

Ransomville – Situated on 17 acres with a vineyard in the rear of the property, outdoor picnic area, spring-fed koi pond, and upstairs lounge. The bar can accommodate 30 comfortably. Lounge or grounds can be rented for private events.

Spencerport – Rustic setting along Route 104. The bar can accommodate 30 comfortably with additional seating area. Tasting room and lounge can be rented for events.

Arrowhead Spring Vineyards

4746 Townline Lockport, NY 14094 ArrowheadSpringVineyards.com 716-434-8030

Hours: May-December:

Daily 12pm -6pm

Jan-April:

Fri-Mon 12pm-6pm

Closed Easter Sunday, Thanksgiving, Christmas and New Year's Day.



Policy: We require all bus and limousine groups to make a reservation by calling the winery a week in advance. We will not accept any group that is drinking on their bus or limousine. Please respect this policy – there are plenty of wineries that specialize in accommodating party groups — we are just not one of them.

Types of wines: Arrowhead Spring Vineyards has a focus on making barrel aged wines from our estate vineyard and locally grown grapes. Specializing in wines that pair well with food, particularly Syrah and Meritage blends of Cabernet Sauvignon, Cabernet Franc, Malbec and Merlot, our wine list includes Chardonnay, Riesling, Pinot Noir, Gewurztraminer and Ice Wine.

Specific information: We have carefully planned our winery and vineyard to work with natural systems. In the vineyard our focus is organic farming. We grow our grapes without the use of pesticide or herbicide. Our winery focuses on sustainability, with a barrel room built into the hillside, which allows us to take full advantage of geothermal cooling year round.

Blackbird Cider Works

8503 Lower Lake Road Barker, NY 1401 blackbirdciders.com (716) 795-3580



Hours: Winter/Spring (November 1-May 31):

Thursday - Saturday: 11 am - 5 pm

Sunday: 12 pm-5 pm

By appointment (716.795.3580)

Summer/Fall (June 1-October 31):

Monday – Saturday: 11 am – 6 pm

Sunday: 12 pm – 6 pm

Reservations required for groups of 15 or more, please make a reservation or call ahead prior to your arrival

Group Policy: We do not accept buses or limos after 3:30 PM without prior arrangement with BlackBird Cider Works. Groups of 20 or more people MUST have an advanced reservation with BlackBird Cider Works.

New York State prohibits the serving of wine to intoxicated people. All alcohol has to remain in limo or bus.

Types of Ciders: BlackBird Cider Works is proud to offer a wide selection of award winning hard ciders. Our ciders include heritage style ciders like our New England Cider and Kentucky Barrel Aged Ciders as well classic style ciders ranging from bracingly dry to sweet. We also offer draft cider and cider produced with certified organic apples.

Specific Information: Our ciders are produced with fruit grown on our estate orchards that overlook Lake Ontario. We grow both conventional and certified organic tree fruit.

Black Willow Winery 5565 West Lake Road

Burt. NY 14028 BlackWillowWinery.com

(716) 439-1982



Hours: Open Daily:

Monday-Saturday: 10 am-6 pm

Sunday: 12 pm-6 pm

January-March:

Sunday - Friday: 12pm-6pm Saturday: 10am-6pm

Policy: Large groups are always welcome, advance notice is appreciated when possible. Busses/ limos will be asked to check in and sign the log book before guests can depart the vehicle. We have plenty of parking and space inside our tasting room for large groups. Keep all alcohol beverages in limo that were not purchased at the winery.

Tastings: \$6.00 per person for 4 tastes plus glass. \$15.00 per Wine & Chocolate pairing (4 tastes & 4 chocolates). Wine and chocolate pairings offered daily.

Types of wines: We have a variety of wines to please every palate from dry to sweet including our signature blends as well as a line of Mead (honeywine).

Specific Information: We are located on the south shore of lake Ontario between Wilson and Olcott Road, on 43 beautiful lake-view acres. We have 500 peach trees and 30 cherry trees and are starting our vineyards in the Spring of 2011. Come sit on the front porch of the winery and relax and enjoy the picturesque surroundings. We also offer to host special occasions of many types. Handicap accessible. Also featuring a line of Artisan Organic Olive Oils and Vinegars to taste and purchase.

Chateau Niagara Winery 2466 West Creek Road Newfane, NY 14108 ChateauNiagaraWinery.com

(716) 778-7888

Hours: May – December:

Mon, Thurs, Fri, Sun: 12pm-5 pm

Saturday: 12pm–6 pm

January – April:

Saturday & Sunday: 12pm – 5pm

Call (716) 957-2338 for additional hours

Policy: Groups of 12 or more must have a reservation (716) 957-2338. All alcohol brought on the limo or bus must stay on the limo or bus. We will refuse service to any group with members exhibiting signs of intoxication or inappropriate behavior.

Chateau Niagara

Tastings: 3 for \$3

Types of wines: Our focus is on fine dry wines made from estate grown vinifera grapes. We are growers of Chardonnay, Riesling, Gerwürztraminer, Pinot Noir, Cabernet Franc, Cabernet Sauvignon, Merlot, Saperavi, Bleaufrankish and Turan.

Specific information: Our knowledgeable staff will enjoy telling you about our wines while pouring our many classic style wines and unique wines such as our Hungarian style Bulls Blood, Saperavi which originates from the Republic of Georgia and Kagor. We have outdoor seating so visitors can enjoy a glass of wine while viewing our vineyards.

9

Freedom Run Winery

5138 Lower Mountain Road Lockport, NY 14094 FreedomRunWinery.com (716) 433-4136



Hours: January—March:

Wednesday, Thursday, and Sunday: 12pm-6pm

Friday & Saturday 10am-6pm

Closed: Monday

April—December:

Sundy–Wednesday: 12pm—6pm Thursday–Saturday: 10 am—6 pm

*Food available in the Café May-December, weekends only.

Policy: Groups are always welcome - advance notice appreciated but not necessary. Ample parking. All outside alcohol has to remain in limo. Tasting Tours by Scheduled Appointments. Can accommodate large groups, scheduled lunches and private tours or events.

Tasting: Tasting fees apply.

Types of wines: A great selection that ranges from dry to sweet, featuring both native and traditional varieties

Specific information:

Offering:

- Wine Beer Food*
- Private Events / Weddings
- Accommodations: The Manning Manor Vineyard House

Nestled on the bench of the Niagara Escarpment, our winery combines a spacious modern wine production facility with a thoughtful, one of a kind, eye-catching tasting room where visitors are able to see our barrels, tanks, press and other equipment. From the intricate stonework on the walls to the hand blown glass art on the bar, every square foot has been designed to open up your senses to art. In addition to our family's own unique touch, there is also some permanent and rotating artwork from their private collection of modern artists like Chuck Boux and Peter King.

*Food available in restaurant: Ava's Table at the Vineyards

Honeymoon Trail Winery

4120 Ridge Road Lockport, NY 14094 HoneymoonTrailWinery.com 716-438-3255



Hours: Open Daily:

10:00 am-6:00 pm

Sundays, 12:00 pm-6:00 pm

Winter hours may vary, please call ahead

Policy: Calling ahead is recommended for large groups. Lots of parking is available. Bring your guests, you are sure to have a fun time! All alcohol must remain in the limo.

Tastings: Tasting fees apply.

Types of wines: We offer a selection of our fine wines from dry to sweet, bold, rich in flavor and fruity – something to please every palate

Specific information: Our knowledgeable, friendly staff will assure an enjoyable wine tasting experience, with a beautiful gift shop our guests can browse and find a little something for everyone.

Lake Ontario Winery

1593 Hamlin Parma Town Line Road Hilton, NY 14468 lakeontariowinery.com (585) 392-5296



Hours: Open Year Round:

Monday: Closed

Tuesday & Sunday: 11 am-6 pm Wednesday-Saturday: 11 am-9 pm

Policy: Please keep all alcohol beverages in limo that were not purchased at the winery.

Tastings: Please call for tasting fees.

Types of wines: Our original label of wines fermented in steel, produced and bottled here on the estate. Simple and clean deriving from varietal flavor. Our Reserve label provides depth of flavor and mouthfeel to our palate. All of these wines have been primary fermented in steel and secondarily fermented in French or American Oak, or Hungarian Oak Barrels. We also offer 100% Fruit wine bottled and produced here on the premises. We use 100% locally grown fruit, NOT added concentrate.

Specific information: We offer a Bistro at the winery (not a restaurant!) Reservations recommended for best service. CALL 585-392-5296

Liten Buffel

8822 Pearson Rd. Middleport, NY 14105 LitenBuffel.com (716) 352-0570

LITEN BUFFEL

Hours: Tuesday-Sunday: 12 pm-6 pm

Monday: By appointment only (contact us to schedule)

Policy: Groups of twelve or more, please call ahead to place a reservation. Limo Drivers receive 30% off wine purchases. Outside food and drink must stay in the limo.

Tastings: Liten Buffel focuses on wines made from a natural and sustainable perspective. We allow spontaneous fermentation, add minimal to no sulfites for stability, use neutral barrels for aging, and leave the wine unfined and unfiltered for true terroir reflection.

Types of wines: Samples and wine by the glass are served in our tasting room lounge, with a view of the production area. Upstairs, we have a mezzanine used for private events, weddings and art galleries, overlooking the barrel room and vineyard. Feel free to reach out to us to schedule your private gathering, as we are currently booking for the 2018 season.

Leonard Oakes Estate Winery

10609 Ridge Road Medina, NY 14103 OakesWinery.com 585-318-4418



Hours: January-April:

Sun-Fri 12:00 pm-6:00 pm Sat 10:00 am-6:00 pm

May-December:

Monday–Friday 11am-6pm Sat 10-6pm Sun 12:00 pm–6:00 pm

Policy: All groups are welcome and calling ahead with an ETA is greatly appreciated. Groups larger than 10 people must call for a reservation. All Limo Drivers will get 20% off any wine purchase along with an incentive program that is based on how many groups you bring out to the winery. All open containers must stay in the limo and kept off the premises.

Tastings: \$4 for 4 tastes of wine

\$3 to taste each icewine

NYS Craft Beer and liquor available for tasting

Types of wines: We offer everything from Dry Reds and Whites to sweet and sparkling wines. Come try our Premium Wines of Great Distinction!

Specific information: We can supply lunches if set up at least one day in advance. Lunches are supplied by LynOaken farms or Zambistro in Medina. Call for Pricing.

Long Cliff Vineyard & Winery

3617 Lower Mountain Road Sanborn NY, 14132 LongCliffWinery.com (716) 731-3316



Hours: June-November:

Sunday–Friday: 12pm–6pm Saturday: 10am–6pm

December–May:Monday: 12pm–4pm

Friday & Saturday: 10am–6pm

Sunday: 12pm-6pm

Policy: Please keep all alcohol beverages in limo that were not purchased at the winery. Advance reservations are required for groups of 15 or more. Please contact us via phone (716-731-3316) or email (longcliffwinery@gmail.com) at least 24 hours in advance - we do have limited availability and tend to fill up quickly. This insures our staff can devote your appointment time to giving you the best service possible and fully attend to your party's needs. We are unable to accommodate buses or limos after 4pm without prior arrangements confirmed by our staff.

Tastings: Tastes are 4 wines for \$5

Types of wines: Long Cliff Winery is dedicated to producing quality vinifera varietal and blended wines pleasing to the novice palate as well as wine connoisseurs. This commitment to high quality wines, made possible because of the unique soil and growing conditions of the region (the Niagara Escarpment) combines to provide the consumer with local wines of superior quality.

Specific information: Varieties produced: Riesling, Pinot Gris, Pinot Noir, Sauvignon Blanc, Blau Frankish

Midnight Run Wine Cellars 3301 Braley Road Ransomville,NY 14131 MidnightRunWines.com



Hours: Open Daily:

12pm - 6pm

(716) 751-6200

Also see our website for special events

Policy: Groups welcome. Please call ahead, to ensure best service. Ample parking available. All alcohol must remain in the limo.

Tastings: Tasting Fees apply.

Types of wines: White wines: Diamond (semi-dry) White Storm (semi-sweet), Twilight (rosé). Red wines: Cabernet Sauvignon, Cabernet Franc, Merlot, Meritage, Concord. Icey Apple (dessert wine made from apples). Stilletto (specialty red wine unique in taste). We use our harvest and local grapes for the wine. Our hope is that you enjoy what we love making.

Specific information: Vineyards consisting of Vidal, Cabernet Franc and Riesling are located at the winery. Our vineyards in the Town of Cambria, have Baco Noir and Noiret grapes. Local produce available in the spring. Locally crafted items and gifts for sale in our tasting room. Ask Brianne about her delicious chocolates. We can accomadate small showers, and parties - Just ask! Handicap accessible.

Niagara Landing Wine Cellars

4434 Van Dusen Road Lockport, NY 14094 NiagaraLanding.com 716-433-8405



Hours: Open Daily:

Mon-Sat: 10am - 6pm Sun: 12pm - 6pm

Jan-April:

Sun-Fri: 12pm - 6pm Sat: 10am - 6pm

Policy: Limos and groups are welcome, calling ahead is appreciated with groups of 6 or more. We are unable to accommodation groups and limos after 5pm on weekends.

All outside alcohol has to remain in limo.

Tastings: 6 tastes of wine for \$3.00 and an additional \$2.50 for Ice Wine.

Types of wines: We offer a broad selection of European (vinifera), French-American (hybrid) and native (labrusca) wines, ranging from dry to semi and sweet wines. There is something to please every palate.

Specific information: The winery was established in 1998, the first of the wineries that today makes up the Niagara Wine Trail. Located at the base of the Niagara Escarpment & nestled in the midst of vineyards dating back to 1895. Three generations of family viticulturists, 120 acres of vineyards, with seven varieties of grapes. Our wines are made from premium grapes, nurtured on our farm, harvested with loving care and stylishly bottled right on the premises.

Salamaca Estate Winery

2660 Hindsburg Road Albion, 14411 SalamacaEstateWinery.com (585) 283-4094



Hours: Thursday - Saturday: Noon - 6pm

Closed Monday, Tuesday, Wednesday

Policy: Large groups are welcome. Please call ahead for groups of 10 or more. Please keep all alcohol beverages in limo that were not purchased at the winery.

Tastings: Please call for tasting fees.

Types of wines: We are committed to provide you a superior tasting wine. Every bottle is produced with care and excellence in the art of wine making. We are determined to bring out the best of every vintage so you can enjoy the fruit of our labor. Styles of wine include dry reds, whites, and sweet native varities.

Schulze Vineyards & Winery

2090 Coomer Road Burt, NY 14028 SchulzeWines.com 716-778-8090



Hours: May-December:

Mon-Sat 10-6pm Sun 12-6pm

January-April: Sun-Fri 12-6pm Sat 10-6pm

Policy: Calling ahead is appreciated but not required. Please do not leave garbage outside the building, we have garbage cans. All outside alcohol has to remain in limo.

Tastings: Our tasting fees are \$3.00 for 4 choices from our regular wine list, Sparkling wines and Dessert wines (Port, Late Harvest and Ice Wines) are \$2.00 each.

Types of wines: We grow Vinifera, French and German hybrids and Native grapes. Our wines consist of dry, semi-dry and sweet. We also specialize in Dry Sparkling (Methode Champenoise) and Sweet Crackling (carbonated) wine, as well as Port-style dessert, late harvest and Icewine.

Specific information: Schulze Vineyards & Winery is situated on 122 acres of land, growing 45 acres of grapes, 8 varieties. Gather around our cherry wood bar and experience wine making at its finest. Ample parking with seasonal outdoor picnic areas. We offer gifts from local artisans as well as wine related items. Handicap accessible.

Schwenk Wine Cellars

1456 Bills Road Kent, NY 14477 schwenkwinecellars.com (585) 682-4629 Schwenk & & & Wine Cellars &

Hours: January-April:

Saturday & Sunday: 12 pm-5 pm

May-December:

Thursday–Monday: 12 pm– 5pm Closed Tuesday & Wednesday Other days by appointment.

Policy: Call ahead for groups of 7 or more. No limo groups after 4 p.m. All alcohol must remain in the vehicle.

Tastings: Please call for tasting fees.

Types of wines: From the famed wine regions of Germany to a small family-owned vineyard and winery in Upstate Western New York, the award-winning wines of Schwenk Wine Cellars beckon not only to experienced wine lovers, but to those new to the adventure as well.

Paul and Cathy Schwenk warmly invite you to visit their wine-tasting room and sample their unique selection of dry to semi-sweet wines in a quaint, relaxing setting. Beginning with recipes passed down from his great-grandfather, a wine maker from Germany, Paul has been making award-winning wines since 1983. Experimenting with various grapes, fruits, and techniques that have been perfected over the years, Paul has crafted a collection of wines which are meant to drink and enjoy with friends and family during holidays, special occasions, and dinners at home.

Spring Lake Winery 7373 Rochester Rd (Rt 31) Lockport, NY 14094 SpringLakeWinery.com



Hours: January - April:

716-439-5253

Friday, Saturday, and Sunday: 12pm - 5pm

During the week by appointment

May – October: Daily: 12 pm–6 pm

November & December:

Daily: 12 pm-5 pm

Also by appointment year round

Reservations recommended - we close for private weddings and other events on some dates.

Policy: We always appreciate a call by large groups a few days before or by the driver when en route if a smaller group. Absolutely no beer or wine that we do not provide is allowed in the winery or on grounds.

Tastings: Tasting fees and lunch options. Please call for info or to reserve your group. Our wines range in price from \$10-\$30.

Types of wines: Cabernet Sauvignon, Merlot, Chardonnay, Riesling, Zinfandel, Select Late Harvest Riesling (dessert wine), Pink Minx (rosé)

Specific information: Fine Wines, Memorable Experiences. Our 78 acre property is surrounded by a lush forest with many walking paths, providing a truly picturesque and peaceful setting where you can relax and unwind. Many of our guests have also found this to be the ideal setting for a wide array of events from weddings to birthday parties. Our mission is to offer world-class Riesling, and make Spring Lake Winery one of your favorite retreats and an experience you will treasure.

The Winery at Marjim Manor

7171 East Lake Road Appleton, NY 14008 MarjimManor.com 716-778-7001



Hours: Monday-Saturday: 10am - 6pm

Sunday: 12pm - 6pm

Buses and Limos must arrive before 4 PM in order to be served.

Policy: Reservations are required. Please dispose of your cigarette butts and trash in the appropriate containers. All alcohol must remain in the limo. State Law prohibits us from opening bottles of wine or from serving intoxicated people. Catering can be provided with a two week reservation and guaranteed count. Contact us for menus and prices.

Frequently Asked Questions:

- What are the hours the winery can accommodate large groups? Daily 10 AM 4 PM; Sundays noon- 4 PM.
- Is "party paraphernalia" (wine glasses, food, balloons, straws etc) allowed? No
- What if we are running late? Please call to let us know. Other groups have reservations, especially Saturday afternoon.
- Will we hear the ghost story? We do our best to tell the ghost story at each tastings. However, during very busy times, we may not be able to do so. When you make your reservation, we can let you know if we anticipate many groups and if we will be able to tell the story.

Tastings: \$6/person includes 4 tastes, a keepsake wine glass and 10% discount on wine purchases. This Limo special may be purchased on our website or at the door.

Types of wines: We focus on fruit wines. They run the gamut from dry to very sweet. Our award-winning wines include A Pear Made in Heaven, Legacy, Cherry Concerto and Heart of Gold.

Specific information: We enjoy sharing the ghost story, we do our best to tell the ghost story at each tasting. Also, We are handicapped accessible and have two tasting rooms to accommodate any size group.

Victorianbourg Wine Estate

4402 East Lake Road Wilson, NY 14172 716-725-1274



Hours: Summer hours (June-September):

Sunday–Friday 12pm–6pm Saturday 11am–6pm

Fall/Spring hours (October-December, May):

Sunday–Friday 12pm–5pm Saturday 11am–6pm

Winter hours (January-April):

Check victorianbourg.com for all other days

Policy: Limos and groups are always welcome, but we appreciate a call when leaving previous winery if possible. Plenty of parking and easy access is available. All outside alcohol has to remain in limo.

Tastings: Tasting fee \$5 for 6 wines.

Types of wines: Primarily vinifera varieties, from grapes grown on our farm, ranging from completely dry to very sweet.

Specific Information: Enjoy a glass of wine beside a fountain overlooking the vineyards within view of Lake Ontario, or while walking through our uniquely themed rose garden.

Vizcarra Vineyards at Becker Farms, Becker Brewing Co.

3724 Quaker Road, Gasport NY BeckerFarms.com 716-772-2211





Hours: Summer Tasting Room June—December:

Mon – Wed: 11am – 6pm; Thur – Sat – 11am – 9pm; Sunday: 10am – 6pm

Summer Food Service:

Wed: 12pm - 4pm; Thurs-Sat: 12pm - 9pm

Winter Tasting Room January—May:

Mon-Tues: Closed

Wed—Thurs: 12pm – 6pm, Fri—Sat: 11am – 9pm, Sun: 10am - 6pm

Winter Food Service: Fri & Sat: 5pm – 9pm

Sunday Brunch: 10am - 2pm

Now serving masterfully crafted food made with locally sourced ingredients.

Farm Open Daily: May 15–Dec. 23

Policy: Calling ahead is not necessary but preferred to ensure the best service. All outside alcohol has to remain in limo.

Tastings: \$5 for 4 tastes of either wine, beer, port or cider

Types of wines: Red, White, Fruit, Dry-Sweet in all categories. Microbrews available at Becker Brewing Co.

Specific information: Becker Farms and Vizcarra Vineyards is a 5th Generation family owned 340 acre working fruit and vegetable farm. For the past 100 years Becker Farms has harvested its own fruits and vegetables to provide fresh produce and a wide variety of value added products such as hand made pies, jams, cookies, cider, fudge and wines. Becker Farms has adopted a field to table approach with all of its catered events serving items grown and picked for the occasion right from the farm or brought in from other local growers within a 100 mile radius of Becker Farms. Becker Farms believes that a farm fresh meal is a very basic yet integral part of maintaining a strong bond with families and friends. We believe this philosophy strengthens our communities and enriches our lives.