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CONTACT:
Gabrielle Scott | 845.295.2457
gscott@bethelwoodscenter.org

SIX YEARS YOUNG AND AGING LIKE A FINE WINE, HARVEST FESTIVAL KICKS OFF WITH THE ANNUAL WINE FESTIVAL

BETHEL, NY (August 25, 2009) – The Harvest Festival at Bethel Woods opens with its annual Wine Festival this Sunday, August 30th. This year marks the eleventh anniversary of the Harvest Festival at Bethel Woods, an annual event celebrating the bounty, talent, and beauty of Sullivan County and surrounding areas. Over the years, the festival has grown from a small farmer's market with a handful of vendors and a few guest musicians, to a full festival featuring close to 100 vendors each week as part of the farmer's market, craft village and festival food areas. The Festival also presents artist demos, corn & hay mazes, pony rides, art and education programs, a Woodstock and '60s themed table auction, "gathering of the scarecrows" and more.

A sense of community is reflected throughout the Harvest Festival. The corn and hay mazes are operated each week by volunteer organizations that are able to benefit from this fundraising opportunity as well as the chance to share information about their group and possibly recruit new volunteers. The Children's Area features various activities each week that are presented by community organizations that also have the opportunity to educate others about their mission.

The Wine Festival is a celebration of wine, food, art and entertainment. The festival features a tasting of 16 regional wineries from the Finger Lakes and the Hudson Valley's Shawangunk Wine Trail, a true treat to connoisseurs, collectors and wine lovers. Wine is available for tasting and for sale. There is a \$5 tasting fee, which includes a complimentary souvenir glass (available while supplies last).

Activities held in the Children's Area this week will include a '60s inspired paint project with The Museum at Bethel Woods Education Manager, Margaret Hughes, an art activity with Matt Sherman, and a dance demonstration by The Dance Emporium of Middletown. The Corn and Hay Mazes will be operated by, and proceeds will benefit Bethel First and Bethel Lions Club. The Sullivan County SPCA will also be on site with adoptable dogs.

Don't miss live folk music by Joe Crookston at 11:30am and Helen Avakian at 2:30pm, plus a performance by The Dance Emporium of Middletown at 1:45pm. County Historian John Conway will be at the festival signing his new release - *Sullivan County: A Bicentennial History in Images*.

Wineries include:

Adair Vineyards - Adair Vineyards is located in the Historic Hudson Valley made famous by explorers, soldiers, and artists. The winery was acquired in 1997 by its current owners and has been thriving ever since. In order to maintain the highest quality, Adair's wines are created firstly with estate-grown grapes and then supplemented with additional varieties grown at a local farm. The vineyard is comprised of two white varieties: Seyval Blanc and Vignoles, two red varieties: Foch and Millot.

Anthony Road Winery – The vineyards, retail shop and production facilities of Anthony Road Wine Company are located in Yates County on the west side of Seneca Lake in the Finger Lakes region of New York State. Anthony Road Wine Company uses only grapes grown in the Finger Lakes region to create their wines. An array of wine is produced – from dry to dessert – with a range of tastes designed to please connoisseurs and casual aficionados alike.

Basha Kill Vineyards – Basha Kill Vineyards is Sullivan County's first commercial winery. Set in a picturesque region of the Catskills, Bashakill Vineyards got its start in the spring of 2005. The vineyard is on a slight slope which flows down to the Bashakill wetlands. The proximity to the Bashakill wetlands provides ideal conditions for growing. The moist, warmer air off of the wetlands pushes the colder air off the vineyard and provides a blanket, protecting the vines from the early frosts so commonly found in this region.

Brimstone Hill Winery – Located in the beautiful historic Hudson Valley region, this winery grows and produces elegant country Hudson River region wines. In the summer of 1980, Richard and Valerie Eldridge started by selling two wines -- a 1979 Vin Rouge and a 1979 Vin Blanc. Now the Brimstone Hill label is attached to more than 8 wines, which include a sparkling wine made in the traditional "Methode Champenoise", a Chardonnay, a Cabernet Franc, and a Riesling. This year Brimstone Hill Vineyard & Winery is celebrating 29 years of operation.

Brotherhood Winery – Located in Washingtonville, NY, Brotherhood Winery is tagged as America's Oldest Winery. The winery was established by a European emigrant, John Jaques, who produced the first commercial vintage in 1839. Brotherhood has been in continuous operation since that time - making the winery the oldest in the United States!

Fulkerson Winery – Located on Seneca Lake in the Finger Lakes, Fulkerson Winery has been in operation since 1989. Owners Sayre & Nancy Fulkerson have increased production as well as quality over the years. The winery offers a wide selection of wines including vinifera, hybrid and native varietals. You'll also find specialty wines such as Riesling, Cabernet Franc, Gewurztraminer, Noiret, Ravat 51, Vincent, Dornfelder and Traminette among many other fine crafted wines.

Glenora Wine Cellars – The oldest winery on Seneca Lake, widely known for its warm hospitality and magnificent lakeside setting has garnered exemplary reviews both in and outside the Finger Lakes region. Just three decades after opening the winery, the founders never imagined Glenora Wine Cellars would be producing 45,000 cases, hosting 85,000 visitors, and winning 75 medals at international wine competitions in one year alone.

Glorie Farm Winery - Residing in a 1913 barn near the top of Mt. Zion Mountain in Marlboro, New York, Glorie Farm Winery is one of the newest wineries driving fresh energy into the Hudson Valley! Established in 2004, the small family winery seemed a natural extension to their fruit farm, Glorie Farms. As a boutique-style winery, an average of just 500 cases of wine are produced each year. The winery belongs to the Shawangunk Wine Trail and are a founding member of Meet Me in Marlborough (Marlborough Agricultural Alliance).

Hazlitt 1852 Vineyards - The late Jerry Hazlitt and his wife Elaine founded the winery in 1984. Jerry was an ardent home winemaker and wanted to share the fruits of his labors with friends and visitors. His love of the Finger Lakes, antiques, and native lore made for many Saturday afternoon gatherings around the original tasting room bar sipping wine and being mesmerized by Jerry's animated storytelling. The Hazlitt tasting bars are still a laid back visit for those who enjoy their wine with stories, jokes, and smiles.

Hudson-Chatham Winery - The Hudson-Chatham Winery is the dream of Carlo and Dominique DeVito, both publishing professionals who have long shared a love of wine. This exciting new winery, which specializes in small hand-made batches of wine, is dedicated to the richness of the Hudson River Valley, particularly its wine, agriculture, literature, art, history, and many other attractions that make it a rich and special region. The Hudson-Chatham Winery, located between the historic towns of Hudson and Chatham, is the first winery in Columbia County.

Knapp Farm Winery – From 500 gallons in 1982 to 36,000 gallons in 2008, Knapp's growth has been steady. Their wines are distributed throughout upstate New York and the Midwest, as well as being available at their winery retail shop year-round. The addition of Grappa and other grape distillates to their traditional mix of wines has created a more diverse and interesting product line. Growth continues at Knapp: new vineyards, new product lines, new gardens, and much optimism for many more new ventures in the twenty first century.

Pazdar Winery – David Pazdar started the Pazdar Winery in 1995 to produce Innovative Unique Boutique and Hand Crafted Premium Wines with Attitude. The first wines were released June 1996. To ensure quality, their wines are hand-crafted using the finest grapes, fresh pressed fruit juice, and finest winemaking techniques from Europe and the United States. It is only when they have reached the desired flavor, that they are bottled and sold.

Silver Stream Winery – There are five varieties grown at Silver Stream Winery, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Traminette and an Alsatian variety known by the tongue-twisting name of Gewürztraminer. They produce about 900 gallons of estate grown wines and about 600 gallons of other New York State varieties. They also make a vinegar and are located in Chester, NY.

Swedish Hill Winery - Swedish Hill features Cayuga Lake's largest selection of wines, from dry to sweet, classic to unique, including Champagne, Port, and Brandy. After 20 years of growing and selling grapes to area wineries, Dick and Cindy Peterson crushed their first grapes in 1985 and opened Swedish Hill Winery in 1986. Swedish Hill is recognized as one of the top award-winning wineries in New York State, having won state, national and international acclaim.

White Springs Winery – Founded in 2003 by owner Carl Fribolin, White Springs Winery includes 40 acres of vineyards that produced their first full crop this harvest. In addition, a state of the art production facility is located on White Springs Lane, also in Geneva. Their new retail center located at the top of Seneca Lake on one of the busiest wine routes in the Finger Lakes and is the lynch pin for introducing wines to the public.

Whitecliff Winery - Whitecliff Vineyard sits on 70 acres opposite the Shawangunk Mountain chain located west of the Hudson River and 80 miles north of New York City. It is one of ten wineries of the famed Shawangunk Wine Trail and is following in the tradition of French Huguenot settlers who brought wine making to this scenic valley over three centuries ago. Whitecliff is working with European vinifera varieties such as Chardonnay, Cabernet Franc and Riesling, and quality hybrids like Seyval Blanc and Vignoles, including a significant planting of Pinot Noir.

This year's fundraiser to benefit community and children's programming will feature a 7 week long silent auction of handcrafted oak tables, decorated by local artists. The tables which will be on display each week, were handcrafted of oak by Catskill Outdoor Furniture and are uniquely decorated by area artists with themes from the '60s and the Woodstock Festival. Many of these artists also participated in the bench auction last year.

The Harvest Festival at Bethel Woods occurs every Sunday from 11am - 4pm, August 30 through Columbus Day weekend, rain or shine. Located approximately 90 minutes from New York City at the site of the 1969 Woodstock festival in Bethel, NY, Bethel Woods is the perfect day trip or weekend getaway. Harvest Festival attendees can also add a ticket for The Museum at Bethel Woods, which explores the '60s and Woodstock, and make a full day of their visit. Take the free museum shuttle bus between the museum and the Harvest Festival, from 12:00 – 5:00.

A \$2.00 per car parking fee has been implemented to help offset costs to operate the Festival, and permits Bethel Woods to continue to present this important quality community event. Admission to the Festival is FREE.

The Harvest Festival schedule is as follows, for more information please visit www.BethelWoodsCenter.org

September 6 – Alpaca Festival

September 13 – Taste of Sullivan – A Bicentennial event
September 20 – Earth Day in Autumn
September 27 – Mountain Music Festival
October 4 – Chili Day in October
October 11 – Rustic Home Craft Festival

About The Harvest Festival at Bethel Woods:

The Harvest Festival is one of several programs that reflect the commitment to community that serves as the fundamental mission of the Bethel Woods Center for the Arts. The festival reflects our mission to support sustainability and continued regional economic development through this annual commitment to provide a venue for our local farmers, artisans, community organizations and businesses. A visit to the Festival offers the opportunity for people to gather and form relationships in ways that are absent from traditional retail/buyer transactions. We connect local and regional growers and artisans with the community and provide an opportunity for shoppers to buy local and support a regional economy. The benefit of being able to interact with the hard working families who produce and harvest their food and the thrill of watching artisans create their wares keeps Festival goers coming back week after week; year after year. The grown and harvested food and crafted items are acts of personal inspiration, and the festival offers visitors the opportunity to learn more about this process and to better appreciate and understand its value.