

# PORTS OF NEW YORK WINERY

*A scion of La Maison Bouché founded in 1919, France*

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Located in the city of Ithaca, on the inlet of the south shore of Cayuga Lake, Ports of New York™ is a small artisanal urban winery where Meleau™ Specialty Wines are produced. All Vinifera grapes are grown on the east shore of Seneca Lake.

Neither sweet nor dry and light in body, these wines belong to a unique category of fine Port vinification method wines. After the fermentation is stopped with the addition of grape spirit, these wines are aged for a minimum of 4 years in a neutral oak Solera system. The name Meleau is pronounced, mellow. It is a fanciful term derived from Latin and French, meaning nectar and distilled spirit: nectar because the yeast is grown in honey, "mel," and distilled spirit for "eau"-de-vie. Meleau wines can be aged beyond one's lifetime in a wine cellar and once opened, 6 months recorked.

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Frédéric Bouché, owner and winemaker, comes from a long line of winemakers starting as far back as his great great grandfather from the Buzet appellation of the Bordeaux region of France. His son, Frédéric's great grandfather, started a successful winery in the Calvados appellation of Normandy. This is where Frédéric learned to make wines and distill spirits. As a small boy, he worked with his grandfather and was trained in the family techniques that he still uses today. Nine years after arriving in the Finger Lakes region, Frédéric started his own winery.