



Among the Vines

Welcome to Summer 2019

What's On at the Winery

SATURDAY JULY 6

FAIR HAVEN'S
4TH OF JULY
SOFA FIREWORKS
SPECTACULAR

PROUDLY SPONSORED BY
COLLOCA ESTATE WINERY



DON'T MISS A MOMENT OF THIS
YEAR'S JULY 4TH EVENTS:

THURSDAY, JULY 4:

- NOON - FAIR HAVEN'S ANNUAL BOAT PARADE ON THE BAY
- 7:00 P.M. - FAIR HAVEN'S MAIN STREET PARADE

FRIDAY, JULY 5:

- 2:00 P.M. - MUSIC WITH TRAINWRECK
- 7:00 P.M. - MUSIC WITH ACDC TRIBUTE BAND BONFIRE

SATURDAY, JULY 6:

- 2:00 P.M. - MUSIC WITH DAVE WOLEVER
- 7:00 P.M. - MUSIC WITH THE BILLIONAIRES THE BEST VIEW ON THE BAY!
- 9:15 P.M. - FAIR HAVEN'S RING OF FIRE
- 10:00 P.M. - SOFA FIREWORKS SPONSORED BY COLLOCA ESTATE WINERY

SUNDAY, JULY 7TH:

- 4:00 P.M. - SUNDAY / FUNDAY WITH MUSIC BY STEVE MACLEAN

SEE PAGE 3



DETAILS ON PAGE 3

SATURDAY JULY 13



FAIR HAVEN PAELLA ON THE BAY BAY FEST



WEEKEND WINE TOURS

ALL SUMMER LONG!
SEE PAGE 2




WINE BAR & WOOD FIRED KITCHEN NOW OPEN 7 DAYS A WEEK

MENU ON PAGE 8



MUSIC 4 NIGHTS A WEEK + SPECIALS DAILY!

SUMMER CALENDAR - PAGE 4



Among the Vines

with Dr. Christopher J. Colloca, Chief Wine Taster, Colloca Estate Winery

DESTINATION FAIR HAVEN: WELCOME TO SUMMER

Summer and Fall are our busy seasons and I wanted to take the opportunity to tell you a little bit about us and what we have happening this summer at the winery. Several years ago I was having a chat with my friend and lead singer for the Billionaires band, Anna White, when she said, "This place is a Destination". The brand *Destination Fair Haven* stuck from then on. It kind of made sense. It was true that our winery was different. We are positioned on the Lake Ontario Wine Trail, yet, there are only five other wineries/cideries on the trail. So, visitors don't hop from place to place like they do at the more clustered Finger Lakes wine trails. When people arrive at our place, they like to stay, so we developed the property as a result of this need. We wanted to create a space for people to come for the wine and stay for the day. Book one of our weekend Estate Tours and learn about the history of our Estate or have a look around on your own.

Our 103-acre Estate features 12-acres planted to Riesling, Chardonnay, and Pinot Noir in our Lake Effect Vineyard* from which we make our estate wines. In 2014, we completed a Tasting Room where people could sample our wines and make wine sale purchases to enjoy on the property or take home with them. As we realized the desire for people to stay and enjoy the place, we built an outdoor Wine Bar that is open seasonally and features 2 wood fired ovens. Later, we expanded the area to house an outdoor pavilion made of post and beam from local timbers and added an outdoor Wood Fired Kitchen offering a full restaurant menu and serving lunch and dinner 7 days a week during summer. Across the way, we also built a 3,600 square foot commercial kitchen to provide the catering necessary to host the big events and weddings that we also hold seasonally. We host about 20 weddings a year that are booked a year or more in advance. Truly, this property is to be enjoyed and we love it when our guests take a glass of wine and stroll along are 900 feet of unobstructed waterfront overlooking beautiful Little Sodus Bay.

With this in mind, we invite you to visit us in Fair Haven. Summer is our busiest time of year on the property (besides harvest) and we are open daily from 11:00 AM seven days a week through Labor Day.

We feature live music 3-4 days a week and daily specials during summer, so you'll always find something happening at the winery. We also have some cool festivals and events going on this summer for you to enjoy.

- Our 4th of July Celebration in Fair Haven will begin with the Main Street 4th of July parade on Thursday July 4th at 7:00 PM.
- On Friday, July 5th we're throwing a huge bash featuring 2 bands playing music all day long. Syracuse musicians, TRAINWRECK will play from 2:00 to 6:00 PM and in the evening, we welcome the incredible AC/DC tribute band, Bonfire, who will be rocking the Bay from 7 - 11 PM.
- On Saturday, July 6th we will also host 2 bands with Dave Wolever playing from 2 - 6 PM and



The Billionaires Band playing from 7 to midnight before and after the Spectacular SOFA Fireworks sponsored by Colloca Estate Winery. It's our pleasure to support this important event which has become the highlight of the year in Fair Haven. There is no better spot to watch the Fireworks as we have received confirmation that the Fireworks will take place directly in front of our property on the bay again this year.

- As always, admission is free to the July 4th weekend events, however we will be charging \$10 per car for parking on Friday and Saturday.
- For the Fireworks, you can bring a chair and you can bring a blanket to sit on however no coolers or beverages or food of any kind may be brought on property as per New York State Law.

- Food and drinks will be available for sale on property including some fantastic specialties like Gyros, Smoked Pit Beef Sandwiches, Jambalaya, and Lobster Mac & Cheese.
- On Sunday Funday, July 7th Steven MacLean will closeout the July 4 celebration weekend. On Saturday, July 13th we host our 10th annual Fair Haven BayFest* Paella on the Bay-a Festival. Enjoy authentic Spanish meat and seafood paellas cooked over open flames in 42" monster pans overlooking the million-dollar views of Little Sodus Bay in Fair Haven, NY. Feast on authentic paellas and sip on Sangria, Colloca Estate's award-winning wines, Cold Craft Beers and enjoy LIVE MUSIC with Syracuse favorite, Grupo Pagan and CNY '80s rockers Off the Reservation all afternoon and evening. Admission is FREE and Paella will be sold by the plate served from 1 pm - 6 pm or until gone. Save on pre-sale paella plate tickets online at www.collocawines.com. Save the dates for Sunday, September 1, 2019, for our annual Lake Ontario Food & Wine Festival, and Saturday, October 5 for our Harvest Festival.

So, whether you are visiting our quaint downtown and its excellent shops or enjoying our beautiful Sandy beach at Fair Haven Beach State Park or are in town just to get away or here for our world class fishing; we invite you to visit us at the winery and join the summer of fun in Fair Haven. Hoping that you can join us for a Margarita Monday, Taco Tuesday, Wine Wednesday, Thursday Night Karaoke, Friday Night Live, Saturday Night Specials, or Sunday Funday, we hope that you enjoy your visit to Fair Haven and our winery. Come for the wine, stay for the day.

— Chris and Mindy Colloca



Among the Vines

Welcome to Summer 2019

Published quarterly by Colloca Estate Winery
14678 West Bay Road, Fair Haven, NY 13156 • www.collocawines.com • 315.947.2069

Christopher J. Colloca, DC., PhD. - Publisher

A quarterly review of the delights and wonders of our 103-acre estate and Lake Effect Vineyard* on the south shore of Lake Ontario along the west side of beautiful Little Sodus Bay in Fair Haven, New York.

Cover image and others courtesy of and © 2019 Kyle D. Meddaugh | onephotophoto.com © 2019 Colloca Estate Winery

Anyone who spends any time with Colloca Estate Winery CEO and Founder Chris Colloca knows that you can't help but come under the spell of his incredible personality.

Once you meet him, your life might never be the same.

That's what happened to Julia Pidgeon who, having graduated early from High School in California, was spending a year off working at an Eco-Tourism Camp in Africa.

Chris was there for a conference and staying at the camp where Julia was working. By the time he finished, he made her promise to come to the Colloca Estate Winery the summer between her Freshman and Sophomore years as a Summer Intern.

She's here. And, it's a good fit.

At the University of California at Berkeley, Julia is majoring in Environmental, Economic & Cultural Impacts of Sustainable Eco-Tourism. Which is exactly what it sounds like. And, it is fascinating.

During the next several months, she'll be part of the Colloca Family running tours on the weekend, assisting General Manager Monica Canale with the million details of running the operation, and at the end of summer, making suggestions to Chris on areas where he can improve his approach to sustainability and become more eco-friendly.

"Spending the summer here at Colloca Estate Winery is a great opportunity for me to put my studies to practical use," says Ms. Pidgeon. "The Lake Effect Vineyard is a pretty environmentally sound operation to begin with. We use no pesticides and use an environmentally sound mechanical system for weed control. So, we're a long way toward our goals."

Originally from Maryland, Juila moved to California when she was 12 years old and then to Washington State with her Family. She's pretty widely traveled for her 19 years and while having been to New York City, this is her first visit to Upstate.

"It's beautiful. And, peaceful. And Quiet, and everything I came to appreciate when I was in Africa where I shared my morning coffee with grazing elephants in the fields around the lodge," she said. "You don't have any elephants here, but the scenery is incredible and the peacefulness of a Fair Haven Sunset rivals any I've seen."

Well, we do have Coyotes, but she hasn't met any yet!

But, it's the people she likes best. "Everyone I've met here is incredible," she said. "I'm so lucky to have this opportunity,



#DESTINATIONFAIRHAVEN

Weekend Tours at Colloca Estate Winery



and Fair Haven is really lucky to have such a great place to visit!"

Tours with Julia are at 2:00 and 4:00 p.m. on Friday, Saturday, and Sunday. They're \$15 a person — but in addition to including a wine tasting (valued at \$7), you get to keep the glass (a \$5 deal) and she'll give you a coupon for \$5 off a bottle of wine from the tasting room.

True to Colloca Estate Winery's theme: Come for the wine, stay for the day." ... a tour *Among the Vines* might be just what the Doctor ordered ... particularly if your Doctor is Dr. Chris Colloca!

Here's some important information about the Tours:

- Tours take place twice on Fridays, Saturdays and Sundays at 2 p.m. and 4 p.m. seasonally.
- The tour lasts approximately one hour and involves walking approximately a half-mile. Please let us know if you have any limitations in walking or any disabilities that may preclude your participation so we may do our best to accommodate you.
- Tours are limited to 20 people.
- Depending on the weather, the tour may be limited in distance and duration.

So don't just taste the wine, get an inside look at our renowned Lake Effect Vineyard* the origin of our award-winning wines and receive a curated tour of our 103-acre Estate. You'll learn about the history of our property and the area, its unique micro-climate providing our very special terroir, and the ways we farm our land and handcraft our wines. During this intimate guided visit, you'll take in the million dollar views of our secluded nine-hundred feet of unobstructed waterfront, see the progress that we have made on our various buildings, and enjoy a tasting of our current releases of approximately 10 wines.

Tours are very popular, so book online early and reserve your spot.

#DESTINATIONFAIRHAVEN

THERE'S NO PLACE LIKE COLLOCA ESTATE WINERY FOR THE 4TH OF JULY WEEKEND IN FAIR HAVEN!

Kick off Fourth of July weekend at one of Central New York's hottest spots for LIVE MUSIC in Fair Haven at Colloca Estate Winery. Take in the million dollar views along Little Sodus Bay at a venue like no other!

It's all part of our Independence Day Weekend Celebration Bash at the winery featuring music Friday, Saturday, and Sunday **culminating with SOFA's Spectacular Fireworks Sponsored by Colloca Estate Winery on Saturday, July 6, with live music by the BILLIONAIRES!**



But come early on Friday, July 5th to kick off the weekend as we have Syracuse super-group, TRAINWRECK, playing from 2-6 p.m. on the Lake Effect Vineyard Stage offering live music all afternoon and evening long.

Then, **Get Thunderstruck! AC/DC Tribute Band, BONFIRE**, will be playing on the waterfront of Colloca Estate Winery Rockin' the Bay on Friday, July 5, from 7-11 p.m. Bonfire plays the very best of both Bon Scott & Brian Johnson eras of AC/DC's vast music catalog with an energetic stage show.

On Saturday afternoon, July 6, DAVE WOLEVER will take over the Lake Effect Vineyard* Sate from 2 to 6 p.m.

Then wind up the weekend on SUNDAY / FUN-DAY with the music of STEVEN MACLEAN starting at 4 p.m. on Sunday, July 7.

In addition to our WOOD FIRED KITCHEN and WINE BAR activities, we'll have Beer, Wine, and Food Tents set up for your enjoyment.

Save the date, mark your calendars, and plan to join the Fun in Fair Haven at the Winery. The party is on this summer in #DestinationFairHaven.





Wine Ice Cream, Anyone?



Ice Cream Bar TO OPEN FOR JULY 4TH WEEKEND

There's always something new and cool coming to Colloca Estate Winery and this Summer is no different.

While being a winery and catering to the adult crowd, Fair Haven's Colloca Estate Winery has always billed itself as a destination for families to enjoy. Sprawling over its 100 acres are great spaces for kids to run around, play catch or Frisbee, and take in the natural beauty of the southern shores of the Great Lake Ontario.

Since adding its wood fired ovens, Colloca Winery has become a destination for families and adding to its menu this summer is its new Ice Cream Bar where a variety of soft serve ice creams and frozen yogurts will be featured among dessert items. The winery will even try its hand at wine ice creams, becoming ever more popular throughout the world.

10TH ANNUAL FAIR HAVEN BAYFEST® PAELLA ON THE BAY-A

Upstate New York's Biggest Bash of Summer is on Saturday, July 13, 2019.

Enjoy authentic Spanish meat and seafood paellas cooked over open flames in 42" monster pans overlooking the million-dollar views of Little Sodus Bay in Fair Haven, NY. Feast on authentic paellas and sip on Sangria, Colloca Estate's award winning wines, Cold Craft Beers and enjoy LIVE MUSIC with Syracuse favorite, Grupo Pagan and CNY '80s Rockers, Off the Reservation all afternoon and evening.

Admission is FREE and Paella will be sold by the plate served from 1 pm - 6 pm or until gone. Save on pre-sale paella plate tickets online at www.collocawines.com.

More Info:

Each year, Spanish paella is cooked

on three 42" monster pans that serve over 100 people each on the shores of Little Sodus Bay in Fair Haven. Paella (PIE-A-YA), a traditional Spanish rice dish hailing from Valencia, Spain can be prepared in many ways. Historically considered peasant food, the rice is simply prepared together with chicken and peas or beans or along with local game, such as rabbit in small villages in Spain. In the many variations of the dish, seafood is added along with the local catch of the day.

Colloca's iteration of the Paella recipe kicks it up several notches to include meat and seafood paellas that include chicken, andouille sausage, shrimp, mussels, littleneck clams, and lobster, and included about 1,000 lbs of ingredients along with imported saffron, smoked and sweet paprika and other spices.

100 lbs. of Bomba Rice imported from Valencia, Spain	60 lbs. of Local Onions
200 lbs. of Chicken	100 lbs. of Tomatoes
150 lbs. of Shrimp	40 lbs. of Green Peppers
3,000 Littleneck Clams	40 lbs. of Red Peppers
500 lbs. of Lobster	40 lbs. of Orange and Yellow Peppers
3,000 Mussels	40 lbs. of Peas
80 lbs. of Andouille Sausage	200 Lemons
	5 lbs. of Parsley

Paella will be sold at the event by the plate:

- Deluxe Seafood (chicken, andouille, shrimp, mussels, clams, and ½ Lobster): \$28 (\$25 presale online)
- Meat (chicken, pork, andouille): \$20 (\$18 presale online)
- Vegetarian: \$20 (\$18 presale online)

Pre-sale paella plate tickets are available online at www.collocawines.com where you can save 10% and Colloca Wine Club members save an additional 10% off the special online price!



FAIR HAVEN FIREWORKS PARTY

Live Music 7 - 11 pm
Ring of Fire - 9 pm
Fireworks - 10 pm



Saturday, July 6, 2019

Parking \$10 after 6 pm

THE BILLIONAIRES



Colloca Estate Winery
14678 West Bay Road | Fair Haven, NY 13156
Tel. 315.947.2069 | www.colloca.com

FAIR HAVEN PAELLA ON THE BAY BAY FEST

SAT JULY 13, 2019

Join us for our 10th Annual Celebration as we cook monster pans of authentic seafood and meat paellas overlooking Far Haven Bay.

Enjoy paellas, fine wine, cold beer and Live Music all day and night with Grupo Pagan & Off the Reservation

Free Admission | 1 pm -12 am



Colloca Estate Winery
14678 West Bay Road | Fair Haven, NY 13156
Tel. 315.947.2069 | www.colloca.com

SUMMER 2019 EVENTS

14678 West Bay Rd., Fair Haven
www.CollocaWines.com



CALENDAR

Call 315.947.2069
for more information.

— JULY 4 WEEKEND —

FRI., JULY 5 2PM
JULY 4TH CELEBRATION WITH
TRAIN WRECK



FRI., JULY 5 7PM
JULY 4TH CELEBRATION WITH
AC/DC TRIBUTE BAND
BONFIRE



SAT., JULY 6 7PM
JULY 4TH CELEBRATION WITH
THE BILLIONAIRES



SAT., JULY 6 9PM
FAIR HAVEN'S SPECTACULAR
FIREWORKS SPONSORED BY
COLLOCA ESTATE WINERY



SUN., JULY 7 4PM
SUNDAY FUNDAY WITH
STEVEN MACLEAN



— BAY FEST WEEKEND —

SAT., JULY 13 1PM
10TH ANNUAL FAIR HAVEN
BAY FEST
PAELLA ON THE BAY-A



SAT., JULY 13 2PM
FAIR HAVEN BAY FEST WITH
GRUPO PAGAN



SAT., JULY 13 7PM
FAIR HAVEN BAY FEST WITH
OFF THE RESERVATION



FRI., JUNE 28 7PM
FRIDAY NIGHT WITH
BUDD ZUNGA BAND



SUN., JUNE 30 4PM
SUNDAY FUNDAY WITH
MIKE MCKAY BAND



WED., JULY 3 7PM
WINE WEDNESDAY WITH
MIKE SCIALDONE



FRI., SAT., & SUN. JULY 5-7
JULY 4TH WEEKEND CELEBRATION
AT COLLOCA ESTATE WINERY
(SEE SCHEDULE ABOVE)



WED., JULY 10 7PM
WINE WEDNESDAY WITH
SAM DOMICOLO



FRI., JULY 12 7PM
FRIDAY NIGHT WITH
BROTHERS OF THE GRAY BUS



SAT., JULY 13
FAIR HAVEN BAY FEST
PAELLA ON THE BAY-A
(SEE SCHEDULE ABOVE)



SUN., JULY 14 4PM
SUNDAY FUNDAY WITH
DIRTROAD RUCKUS DUO



WED., JULY 17 7PM
WINE WEDNESDAY WITH
DAVE PORTER



SAT., JULY 20 7PM
SATURDAY NIGHT WITH
CHUCK SCHIELE QUATRO



SUN., JULY 21 4PM
SUNDAY FUNDAY WITH
TIGER



WED., JULY 24 7PM
WINE WEDNESDAY WITH
CAM CARUSO



FRI., JULY 26 7PM
FRIDAY NIGHT WITH
BUDD ZUNGA BAND



SAT., JULY 27 7PM
SATURDAY NIGHT WITH
TAYLOR RICKS & STEVE WATSON



SUN., JULY 28 4PM
SUNDAY FUNDAY WITH
TOM PAQUIN



WED., JULY 31 7PM
WINE WEDNESDAY WITH
DOMICOLO-BARLOW BAND



FRI., AUG. 2 7PM
FRIDAY NIGHT WITH
MARK MACRI



SAT., AUG. 3 7PM
SATURDAY NIGHT WITH
THE STEELE BROTHERS



SUN., AUG. 4 4PM
SUNDAY FUNDAY WITH
ISRAEL HAGAN



WED., AUG. 7 7PM
WINE WEDNESDAY WITH
KIMO & ANNA



FRI., AUG. 9 7PM
FRIDAY NIGHT WITH
ON THE BRINK



SAT., AUG. 10 7PM
SATURDAY NIGHT WITH
DOUBLE V



SUN., AUG. 11 4PM
SUNDAY FUNDAY WITH
CODE BLUE



WED., AUG. 14 7PM
WINE WEDNESDAY WITH
TIGER



FRI., AUG. 16 7PM
FRIDAY NIGHT WITH
BROTHERS OF THE GRAY BUS



SAT., AUG. 17 7PM
SATURDAY NIGHT WITH
THE MIX TAPES



SUN., AUG. 18 4PM
SUNDAY FUNDAY WITH
MAC SCIALDONE



FRI., AUG. 19 7PM
FRIDAY NIGHT WITH
DAM DOG



WED., AUG. 21 7PM
WINE WEDNESDAY WITH
STEVEN MACLEAN



FRI., AUG. 23 7PM
FRIDAY NIGHT WITH
MP3 (MIKE PLACE TRIO)



SAT., AUG. 24 7PM
SATURDAY NIGHT WITH
DOMICOLO-BARLOW BAND



SUN., AUG. 25 4PM
SUNDAY FUNDAY WITH
MIKE PLACE



WED., AUG. 28 7PM
WINE WEDNESDAY WITH
TONY LIVOLSI



FRI., AUG. 30 7PM
FRIDAY NIGHT WITH
PK EXPERIENCE



SAT., AUG. 31 7PM
SATURDAY NIGHT WITH
THREE OF A KIND



FRI 7/5 THE BAY GOES BOOM
SEE SP SWIRL SNIFF SAVOR EAT DRINK DANCE STROLL SHOP PARTY

FRI 7/5 JULY 4TH WEEKEND
CELEBRATION AT THE WINERY FEATURING

SAT 7/6 2-6PM TRAINWRECK

SAT 7/6 7-11PM ACDC TRIBUTE BONFIRE

SAT 7/6 2-6PM DAVE WOLEVER

SAT 7/6 7-11PM THE BILLIONAIRES

SAT 7/6 9PM FAIR HAVEN'S RING OF FIRE

SAT 7/6 10PM SOFA SPECTACULAR FIREWORKS

SAT 7/6 4-8PM STEVEN MACLEAN

SAT 7/6 DOORS OPEN AT 11 AM
\$10 PARKING AFTER 6PM FRI & SAT

SUN 7/7 COLLOCA ESTATE WINERY IS A NYS LICENSED FACILITY
NO COOLERS OR FOOD OR BEVERAGES MAY BE BROUGHT ON PROPERTY

FOR MORE INFO VISIT WWW.COLLOCA.COM
COLLOCA ESTATE WINERY
14678 WEST BAY RD., FAIR HAVEN, NY
315.947.2069

COLLOCA ESTATE WINERY IS A PROUD SPONSOR OF THE SOFA SPECTACULAR FIREWORKS

AC/DC Friday July 5th
For Those About
to Rock...
We Salute
You!

THE BEST OF
BON SCOTT & BRIAN JOHNSON
AC/DC TRIBUTE BAND
BONFIRE

Get Thunderstruck at
COLLOCA ESTATE WINERY
INDEPENDENCE DAY BASH!
FRIDAY, JULY 5, 2019 7pm show time
Free Admission - Parking \$10
www.acdcbonfire.com

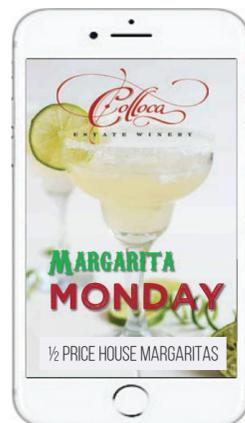
14678 WEST BAY ROAD
FAIR HAVEN, NY
315-947-2069 colloca.com

THERE'S
SOMETHING
SPECIAL
GOING ON
EVERY DAY
AT



Save the date!

SUNDAY, SEPTEMBER 1



JOIN THE COLLOCA WINE CLUB AND JOIN THE FAMILY

...and get their discounts, too!

Like our Wines? Visit us Often? Let us say **Thank You** by giving you our family discount on our wines, every time you visit. Thanks for joining the club!

MEMBER BENEFITS

- 01 FREE TO JOIN**
Our club has and will always be free to join. Probably. Better sign up now while it is free, just in case.
- 02 CURATED WINES**
Receive 4 shipments a year of six bottles of our specially selected curated wines at the family discount of 25% off.
- 03 FAMILY DISCOUNTS**
Get 25% off all bottles of wine purchased because science has proven that everybody likes saving money.
- 04 FREE TASTINGS**
The best way to make new friends (or impress a date) is to take them wine tasting, which is free for you and a guest.
- 05 EXCLUSIVE EVENTS**
You'll receive invitations to our members-only events, and discounts on wine pairing dinners and other events.
- 06 FIRST ACCESS**
Our members have the first opportunity to purchase our limited new releases, high scoring wines, and reserve wines.



In the late 1800's Carmelo Colloca made wine from his backyard vines on the hillside in Sicily. The family's wine press remains cemented in the floor of the abandoned homestead there as we continue the tradition on the shores of Lake Ontario in the New World.
Be a part of this great heritage and join our family tradition of great wine, good fun and abundance today.



COLLOCA ESTATE WINERY
14678 WEST BAY RD
FAIR HAVEN, NEW YORK 13156
315.947.2069
WWW.COLLOCA.COM

Sh-h-h. It's a Secret.

We've searched all around the region and we can't find a better Wine Club offer than you can get with Colloca Wines. It's the best-kept secret in the winery biz.

It's 25% off any bottle any time. That means 25 % off your quarterly wine shipments. It means 25% off a bottle of wine if you share it with your friends in our tasting room. It means 25% off a bottle if you buy it at the wine bar while enjoying some great music. It means 25% off if you buy a bottle of Giggle Juice for your Grandmother!

And, you get 10% off ticket pricing for the great events throughout the year at the winery.

But that's not all. Chris is away while we're printing this and we're throwing in a special offer without telling him!

Join Our Wine Club before July 31 and get a FREE Personalized Colloca Wine Opener with your first Shipment!

Fact is, that with all these extras, if you a frequent flyer at the Winery, you'll pay for your wine club shipments in no time.

But don't tell Chris. We think these will go fast enough so that he will never know that we gave you an extra present!

Shhhhhhh. It's a secret.



315.947.2069
14678 West Bay Rd.
Fair Haven, NY
www.CollocaWines.com

Join the Wine Club Start Saving Now!

COLLOCA ESTATE "LAKE EFFECT CUVÉE" HARD CIDER

(500 ml)
Dry classic style hard cider made from a blend of five local NY apple varieties (Braeburn, Golden Delicious, Honeycrisp, Idared, and Northern Spy) grown at nearby orchards on the southern shores of Lake Ontario. 7% alcohol.

\$8.00

COLLOCA ESTATE LAKE EFFECT VINEYARD® MINDY'S GIGGLE JUICE

We added Black Currants from nearby Fruit Valley to our Riesling and carbonated it to create this effervescent Rosé wine. It pays tribute to Mindy Colloca's bubbly personality. **Warning: Giggles are contagious.** Only 715 cases made. 12.0% alc.

\$19.95

2015 COLLOCA ESTATE LAKE EFFECT VINEYARD® DRY RIESLING

2015's hot dry summer gave a lower yield of concentrated fruity Riesling of limestone, granny smith apple, and citrus. Only 300 cases made. 11.7% alcohol, 3.1 pH, 0.7% residual sugar. **Silver Medal Winner, 2017 Finger Lakes Intl. Wine Competition**

\$19.95

2015 COLLOCA ESTATE LAKE EFFECT VINEYARD® RIESLING

This refined and concentrated Riesling boasts minerality notes of flint with dried apple, and nectarine. Only 300 cases made. 11.5% alcohol, 3.0 pH, 3.0% residual sugar. **Silver Medal Winner, 2017 Finger Lakes Intl. Wine Competition**

\$19.95

2016 COLLOCA ESTATE LAKE EFFECT VINEYARD® DOLCE RIESLING

One acre of our Riesling block hung on the vines until snowfall and picked in late November. Its low yield made this viscous wine with hints of sweet apple pie, fig, apricot and marzipan. Only 340 cases made. 3.1 pH, 3.8% residual sugar.

\$19.95

2017 COLLOCA ESTATE LAKE EFFECT VINEYARD® CHARDONNAY

Barrel aged in new and aged French Oak for nearly 12 months. Aromatics of crème brûlée and vanilla balanced with sweet pear, figs, and coconut. Only 150 cases made. 13% alcohol.

\$24.95

2013 COLLOCA ESTATE LAKE EFFECT VINEYARD® DRY RIESLING

This was our very first vintage making Dry Riesling from our hand-picked Lake Effect Vineyard®. Only limited quantities remain of this special vintage. 11.9% alcohol. 3.2 pH, 0.9% residual sugar. **Silver medal winner, 2014 Finger Lakes International Wine Competition**

\$19.95

2017 COLLOCA ESTATE LAKE EFFECT VINEYARD® PINOT NOIR

The warm Fall of '17 ripened our pinot noir perfectly, which we hand-picked and aged in French Oak for 9 months before bottling. Red fruit notes of raspberry and cherry yogurt, great texture and a long finish. Only 237 cases made.

\$28.95

2011 COLLOCA ESTATE "THE CHATEAU"

The Château-style pays homage to the French Bordeaux Region. 40% Cabernet Franc, 36% Cabernet Sauvignon, and 24% Merlot aged 20 months in new French Oak creating this well balanced wine. Only 259 cases made. 14.1% alcohol.

\$37.95

2011 COLLOCA ESTATE "OLD VINE 99" GRENACHE

Single vineyard hand-picked from 99 year old bush vines from the Barossa Valley in South Australia. Grenache is the key component of Rhone region wines in France. Only 254 cases made. 15.3% alcohol.

\$28.95

2011 COLLOCA ESTATE "THE SOUTHERN CROSS" SYRAH

A pure expression of 100% Barossa Shiraz named after Dr. Colloca's first glimpse of the Southern Cross in Australia. Dark red fruits & chocolate round out this deliciously smooth rich purple-black wine. Only 259 cases made. 13.9% alcohol.

\$28.95

2011 COLLOCA ESTATE CABERNET SAUVIGNON

We aimed to make a big Napa-style Cabernet, sourcing ripe & luscious Barossa fruit and aging it 20 months in American Oak to soften the tannins. This silky full bodied premium red wine emerged. Only 258 cases made. 13.7% alcohol.

\$34.95

Happily Ever After Starts at Colloca Estate Winery!

HEY! NOBODY SAID PLANNING A WEDDING WAS EASY — SO, JUST HAVE ANOTHER GLASS OF WINE!

(AND, DOWNLOAD OUR EXCLUSIVE COLLOCA ESTATE WEDDING PLANNER AT WWW.COLLOCAWINES.COM/WEDDINGS)

From the moment you arrive at Colloca Estate you'll instantly know that this is the venue for your wedding. We host waterfront weddings at our secluded 103-acre estate with Million Dollar Views along our 900 feet of pristine waterfront.

Here's just a few of our services that will make your special day perfect.

- Dedicated on-site wedding consultant from the moment you book your wedding with us until you ride off into the sunset.
- Ceremony and rehearsal organization and coordination
- Complimentary parking
- Use of our spectacular grounds for your photographs
- Shuttle service for handicapped guests or seniors from parking area to event locations
- Venue selection of elegant white tent or our rustic post & beam and stone constructed pavilion for large groups of over 300 or more intimate gatherings of less than 100.



DOWNLOAD OUR WEDDING PLANNER AT WWW.COLLOCAWINES.COM/WEDDINGS

THERE ARE STILL 4 CHOICE DATES FOR 2020 AVAILABLE SO CALL NOW TO AVOID DISAPPOINTMENT!

Colloca Estate is home to the Lake Effect Vineyard® on the West Shore of Little Sodus Bay, in the Town of Sterling and Village of Fair Haven, New York, conveniently located only an hour's drive North from the City of Syracuse and an hour East of Rochester.



Call Monica at 315.947.2069



Join the Wine Club!

Join the WINE CLUB, join our Colloca Winery Family, and receive **25% OFF** any wine bottle purchase of any quantity every time you visit! WINE CLUB MEMBERS receive six (6) bottles of wine shipped quarterly (4times per year) at their special discounted rate, along with invitations to private WINE CLUB-ONLY events, discounts on event tickets, Free Wine Tastings and Estate Tours, and much more!

www.collocawines.com/wine-club

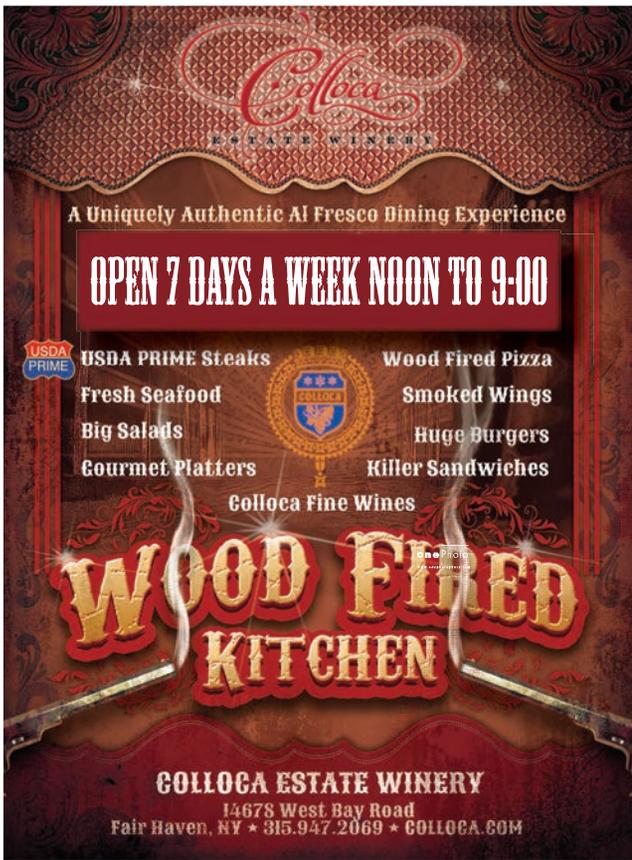
\$5 OFF BOTTLE PURCHASE

COUPON GOOD FOR \$5.00 OFF ANY BOTTLE PURCHASED IN OUR TASTING ROOM.

Coupon good in Tasting Room only for a bottle to take home with you.

Only one coupon per customer, please. Cannot be combined with other discounts. Offer ends Sept. 1, 2019. This offer is only good for bottle purchases made in the Tasting Room for off-premises consumption only, please.

315.947.2069 | 14678 WEST BAY RD. | FAIR HAVEN, NY
WWW.COLLOCAWINES.COM/WINE-CLUB



JOIN US FOR LUNCH AND DINNER

We Do Things Differently.

- **OUR PIZZA.** We handmake our dough each morning and hand form them into medium size doughs to rise. Our pizza chefs stretch the doughs and add fresh ingredients before firing them at 800-900 degrees. It only takes a few minutes for the pizza to cook, which is a lot shorter than the time it takes to prepare it.
- **OUR WINGS.** Instead of dropping frozen chicken wings into a deep fryer and dousing them with buffalo wing sauce, we start with premium quality fresh jumbo wings, much larger than you'll find elsewhere. We season and smoke the wings like State Fair Chicken and then fire them in our wood fired oven on a cast iron skillet to sear in the flavors of the sauce you have chosen.
- **WOOD FIRED OVENS.** Authentic Forno Bravo wood fired ovens with the perfect floor to dome ratios to circulate and maintain the heat were trucked in from California and cased in stone during our installation. This enables us to cook our pizza the way they do in the old world at temperatures up to 900 degrees. After the fires go out at night the oven is still about 300 degrees the next morning which is perfect for baking bread before re-firing.
- **THE KITCHEN.** We constructed a 3,600 sq ft. state-of-the-art commercial kitchen enabling us to cater for over 1,000 guests as well as make preparations for our Wood Fired Kitchen and private event catering.
- **OUR CHEF.** We enlisted an experienced Executive Chef to provide culinary excellence and specialty menu items that are not normally found in upstate New York.
- **OUR STEAKS.** We serve 100% USDA Prime Beef
- **THE FISH.** We source Fresh Haddock and Salmon that is trucked in twice a week from Boston. We hand bread it for our Friday Fish and Chips and cut the salmon filets by hand prior to grilling to perfection.
- **OUR SOUPS.** Our chef makes our soup stocks from scratch, the old-fashioned way.
- **PLATTERS.** We travelled to the famed Barossa Valley in South Australia where we discovered their artisanal cheese and charcuterie platters that inspired us to serve on wood planks to complement our wines.
- **OUR SMOKER.** We invested in a Southern Pride Rotisserie smoker to seal in flavor that wins awards in American Barbecue competitions. We slow roast our USDA Prime Beef Brisket for 14 hours before serving it to you. The smoker can cook 96 whole chickens or 500 pounds of pork or beef at a time.

WE ALWAYS SERVE NOVI CLAMS

• **THE CLAMS.** If you follow Lake Ontario northeast through the St. Lawrence River, you'll arrive in the Gulf of St. Lawrence and Prince Edward Island, Canada's maritime province off New Brunswick and Nova Scotia. It is here where we source our incredibly fresh and delicious "Novi" clams that people rave about worldwide. We kick it up with a sauté in butter, fresh garlic, fresh herbs, and Colloca wine in an iron kettle and serve them with crusty bread.



TACO TUESDAY

\$4.95

chicken, beef, or vegetable tacos with black beans, lettuce, pico de gallo, cheese, and sour cream
Pair with any of our wines, a margarita, or a cold beer

WOOD FIRED KITCHEN

FISH & CHIPS

\$15.95

fresh fried haddock, fries, and one side
A Cold Craft Beer, Colloca Lake Effect Cuvee Hard Cider or any of our Colloca White wines pair well with this British specialty

Great food compliments fine wine. We set out to create a menu and casual al fresco dining experience that would pair well with our wines inspired by food that we have enjoyed in our travels throughout the world. We enlisted Executive Chef, Emil Nymander, to help us create this very special menu featuring old-world recipes made with a new-world touch.. We showcase fresh preparations from scratch sourcing local ingredients whenever possible that are health conscious and bursting with flavor. We hope you enjoy your meal and your experience as much as we enjoy the privilege of hosting you. If there is anything at all that we can do to make your experience more enjoyable, please do not hesitate to ask any of our Colloca team members. Welcome to Fair Haven and Colloca Estate Winery.

~ Chris, Mindy, Melia, Kai, and Nico Colloca ~

PLATTERS Pair with any of our wines the perfect snack or complement to our wines, small platters are great for two people to share and large for four to enjoy.

Cheese Sm. \$12.95 Lg. \$22.95
manchego, smoked gouda, aged cheddar, baby swiss and accompaniments

Charcuterie Sm. \$13.95 Lg. \$24.95
genoa salami, sopresetta, chorizo, prosciutto and accompaniments

Mixed Sm. \$14.95 Lg. \$25.95
a combination of both from the cheese and charcuterie selections with accompaniments

STARTERS

Boom Boom Shrimp – \$11.95
sweet Thai chili sauce
Pair with Colloca Riesling or Colloca Grenache

Crab Cakes – \$11.95
seared lump crab cakes with remoulade sauce
Pair with our Colloca Dry Riesling or Chardonnay

Rosemary Lime Calamari – \$12.95
lightly dusted fried calamari in citrus herb sauce
Pair with Colloca Estate Lake Effect Vineyard® Riesling

Steamed Clams – \$12.95
Nova Scotia littlenecks steamed with wine & butter
Pair with our Colloca Lake Effect Vineyard® Dry Riesling or Chard

SALADS add chicken +\$5 or shrimp +\$6
vinaigrette, ranch or blue cheese dressings

Mixed Green - \$7.95
tomato, cucumber, and red onion

Caesar - \$7.95
romaine with parmesan cheese

BLT - \$7.95
creamy harissa dressing

Roma Caprese - \$10.95
fresh mozz, tomatoes, basil & balsamic drizzle

Ahi Tuna & Hearts of Palm - \$14.95
olive oil, lemon, caper, and cilantro dressing

SIDES

Soup du Jour - \$3.95
Garden Salad - \$4.95
Asian Slaw - \$4.95
Black Bean Salad - \$4.95
Sicilian Potato Salad - \$4.95
Mac & Cheese - \$5.95
Fries - \$5.95
Rosemary Parm Fries - \$6.95
Harissa Mayo Fries - \$6.95



FROM THE WOOD FIRED OVEN

we use hard woods like apple, cherry, and hickory to fire our authentic stone ovens that cook at temperatures at 800° for searing in the flavor that guests brag about.

JUMBO WINGS \$12.95

10 fresh jumbo wings spice-rubbed, pit smoked, and finished in the wood fired oven on a sizzling hot cast iron skillet with blue cheese or ranch dressing
Sauces: asian chili, BBQ, sriracha bourbon BBQ, buffalo, citrus chipotle, or garlic parmesan

ENTREES (served after 5 pm, Wed - Sun) served with garden salad

½ Chicken Under Brick - \$19.95
garlic mashed potatoes and veg.
great with Colloca Chard, Pinot or Grenache

Seared Ahi Tuna - \$24.95
lemon, capers, & cilantro with rice & veg
Pair with Colloca Riesling or Chard

Cedar Plank Salmon - \$24.95
with herbed rice and veg.
try this with our Colloca Pinot Noir or Chard

USDA Prime Beef Brisket - \$19.95
garlic mashed potatoes and veg
pair with your favorite Colloca Red

USDA Prime Ribeye Steak - \$29.95
garlic mashed potatoes and veg
enjoy with Colloca Cabernet or The Chateau
choice of sauce: chimichurri or butter bourbon barbecue

JAMBALAYA \$12.95

chicken, andouille sausage, and shrimp creole classic over herbed rice
Pair with Colloca Grenache or Syrah



SANDWICHES

served with lettuce, tomato, mayo and choice of one side add cheese +\$2

Portobello Mushroom - \$12.95
Chicken - \$12.95
Crab Cake - \$14.95
USDA Prime Beef Brisket - \$14.95

USDA PRIME BURGERS

served with lettuce, tomato, mayo and choice of one side add mushrooms +\$2

Hamburger - \$13.95
Cheeseburger - \$14.95
Club Burger - \$15.95
with cheddar cheese and bacon

PIZZA

we prepare dough in the kitchen daily and top with house made sauce and fire at 800°

\$12.95

Cheese

tomato sauce and cheese

Margherita

tomato sauce, fresh mozzarella, tomato, basil

Bianco

pesto, roasted garlic, herbs, and cheese

Veg

vegetables, herbs, and cheese

Shroom

mushrooms, smoked Portobello, herbs, and cheese

Pear

local pear, gorgonzola, arugula, and fresh mozzarella

Carne

meatball, sausage, herbs, and cheese

American

pepperoni, sausage, herbs, and cheese

Sicilian

meatball, ricotta, herbs, and cheese

Southwest

andouille sausage, bell pepper, and cheese

Parma

tomato, fresh mozzarella, parmesan, arugula, and prosciutto

Custom – Make Your Own

select any two toppings.

Additional toppings - \$1.50 ea.

*Gluten Free Cauliflower Crust +\$2 **Extra Ranch or Blue Cheese Dressing - +\$1

Pair the white pizza with Colloca Lake Effect Vineyard® Rieslings and your favorite Colloca red with the others.