

Gala Dinner Raises More Than \$20,000 For New Lab

GENEVA, N.Y. — Fermentation science is the focus of Cornell University's new Vinification and Brewing Technology Lab that opened one year ago here at the New York State Agricultural Experiment Station.

But it was the art of fine wine, beer, and food that was the focus of the Fourth Annual Gala Dinner and Wine Auction held at Casa Larga Winery, in Fairport, N.Y., on behalf of the new facility, on March 9.

Harris Wilcox and his son, Craig, auctioned 48 items on behalf of the V&B Lab, ranging from cases and magnums of wine, to dinners and weekend stays. The black tie affair raised over \$20,000 for the lab. Of that, \$5,000 was pledged by Anheuser Busch, \$1,000 from King Ferry Winery, and \$1,000 from The International Food Network. The National Bank of Geneva and Waterloo Container sponsored the dinner.

Researchers, winemakers, brewers, and industry representatives who will use the facility attended the dinner as well as community leaders, politicians, and wine connoisseurs. Susan A. Henry, dean of Cornell's College of Agriculture and Life Sciences, was the master of ceremonies.

The lab represents a uni-

versity/industry partnership on the part of Cornell and the Experiment Station. When the project was launched in 1997, the Station sought \$250,000 to \$500,000 in start-up funds, and hoped to establish a \$1 million endowment for staff and programming. So far, more than \$266,000 has been earmarked for the project from the New York State Department of Agriculture and Markets. More than \$97,000 has been donated by industry and local wine trails, including \$10,000 from the Seneca Wine Trail.

In addition, industry has donated more than \$145,000 worth of equipment, including presses and stainless steel tanks. At last year's dinner, the New York Chapter of the American Institute of Wine and Food established a \$26,538 endowment for scholarships for industry representatives to attend workshops.

The 2,000 square foot laboratory was specially designed for enology and brewing studies. The former machine shop in the Food Science and Technology building at the Experiment Station has been completely renovated. Flooring, drainage, steam lines and ventilation were installed, and an outside delivery and grape crushing area were added. A research/teaching

scale brewhouse will be dedicated to brewing technology.

The other end of the laboratory holds wine fermentation tanks and an analytical laboratory and office. The central workspace includes de-stemmers, crushers, presses, filters, bottle fillers, and heating and cooling equipment for wine making and brewing.

The lab builds on the Station's well-established programs in enology and fermentation science. Previously, the 10,000 square foot Fruit and Vegetable Process-

ing Pilot Plant at the Station was used for fermentation studies, but New York's burgeoning wine and brewing industries required a separate facility to properly serve their needs.

Since 1976, more than 150 farm wineries have been established in New York State.

The lab is the premier site

in the East for collaborative research and development in the art and science of wine making and brewing. The facility is used by faculty and staff at Geneva, as well as wineries, breweries, suppliers, equipment manufacturers, educators, consumers, national associations, and students.

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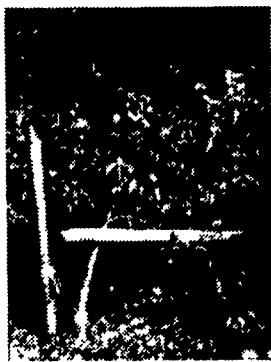
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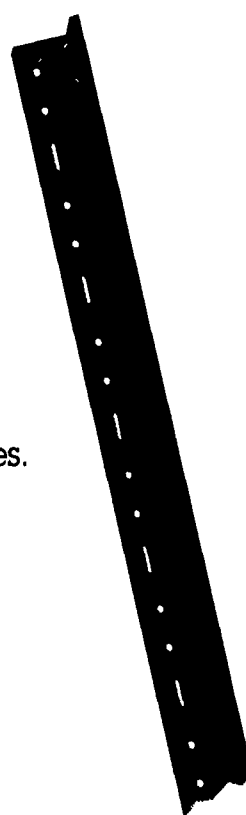


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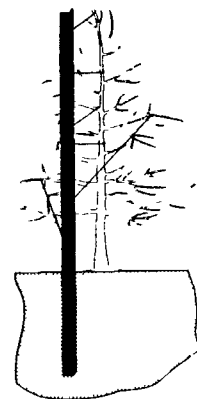
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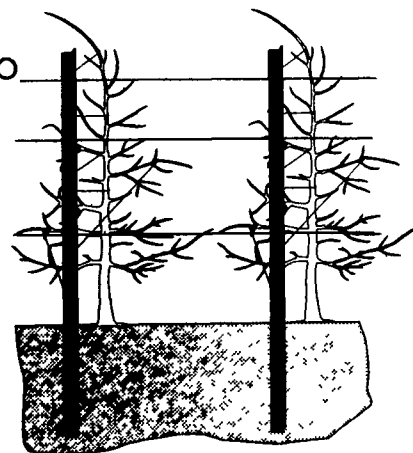
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