

# BROTHERHOOD, AMERICA'S OLDEST WINERY

Established 1839

ABOUT US

THIS YEAR, BROTHERHOOD WINERY is continuing its legacy as a premiere destination in the Hudson Valley. With the addition of our new restaurant, Vinum Café (scheduled to open this spring), and an arsenal of new and exciting events and parties, Brotherhood promises to deliver a memorable year for all visitors.

The addition of a small aesthetic vineyard on-site offers visitors a nice cross-section of the many different *vinifera* and hybrid grapes that thrive in the Hudson Valley Region. Seyval Blanc, Chardonnay, Riesling, Cabernet Franc and Baco Noir are just a few of the many vines we are currently cultivating.

Our tours and tastings will run full schedule starting in April, with our Wine Salesroom open from 11–5 Sunday through Friday and 11–6 on Saturday. Our “Historical Tour” is offered several times per day, where visitors get a glimpse into Brotherhood’s legendary history, winemaking techniques and barrel-aging, all in our famous, hand-excavated underground cellars. The tour isn’t complete without experiencing one of three tasting “flights” of our award-winning wines. We have seasonal specials and one of the largest winery gift shops in the area, offering boutique-style clothing, jewelry, wine accessories, hostess gifts, local creations and unique imported items.

Our event schedule this year includes a variety of different activities and parties. If you’re at Brotherhood on a weekend in-season, relax in our courtyard listening to a variety of local artists while enjoying a bottle of wine with friends. In June join us for our “First Annual Beer and Wine Festival,” in July, a “4th of July Party,” and in August we’ll kick off the harvest with our “2nd Annual Wine and Sangria Pig Roast Festival.” September will be our “Grape Stomping Month,” and in October we’ll host the “Grape Harvest Festival” and a “Halloween Ball.” Brotherhood has it all!

Join us at the Winery, on our Website [www.brotherhoodwinery.net](http://www.brotherhoodwinery.net) or Facebook Page, and be a part of the growing Brotherhood Community!



PHOTOS: Tomas Donoso (above left, opposite page); Yasuo Ota (above center)

## MEET THE WINEMAKERS

The winemaking team at Brotherhood is led by Winemaster Cesar Baeza. Cesar began his career with Master’s Degrees as an Agricultural Engineer, as well as in Viticulture and Enology and also in Sensory Analysis. His experience includes working in many of the winemaking regions in the world, including: California, France, Chile, Spain, the Soviet Union and New York State. Cesar oversees all the aspects of viticulture, product development and winemaking at Brotherhood Winery.

Mark Daigle has the role of Production Manager, expert machinist and “fixer of all things.” When he isn’t running both bottling lines like well-oiled machines, Mark can often be found welding, grinding, repairing and, of course, consulting with Cesar and Bob about the different blends Brotherhood produces. Mark’s extensive background includes working in the vineyards of Chappellet in Napa Valley, Maison Bertrand Novack in Champagne, France and in the cellars at Chanson Père et Fils in Beaune, France. He is an essential part of the winemaking team because of his dedication, unique talents and over 30 years of experience at Brotherhood.

Working directly with Mark and Cesar is Winemaker Bob Barrow. Bob graduated from Virginia Tech with a BS in Biology and a Chemistry Minor in 1998. He worked in both the vineyard and the winery at Williamsburg Winery in Virginia before starting at Brotherhood in 1999. A native of Dutchess County, Bob spends his time in the cellars and lab creating Brotherhood’s blends. In the fall, he can be found out on the crush pad with Mark pressing the tons of grapes that Brotherhood processes every year.



## IN THE SPOTLIGHT



### BLANC DE BLANCS

This sparkling wine is made from Chardonnay grapes harvested at the perfect sugar/acid ratio. This sparkling wine pairs well with breakfast, brunch, lunch and dinner and is delightful on its own. It’s reasonably priced at \$10.99 and in blind tastings is usually favored over more expensive imported Champagnes.



### MAY WINE

Brotherhood’s nod to spring comes in the form of our May Wine. Made with white wine, strawberry juice and flavored with woodruff herbs, this sweeter wine is a great springtime drink. Add a splash of our May Wine to our Blanc de Blancs for a fruitier rendition of the classic Mimosa. Garnish with a fresh strawberry and serve chilled.



## THE ESSENTIALS

**VINEYARD**  
BROTHERHOOD WINERY

**ADDRESS**  
100 Brotherhood Plaza Drive  
Washingtonville, NY 10992

**PHONE**  
845-496-3661

**FAX**  
845-496-8720

**EMAIL**  
[contact@brotherhoodwinery.net](mailto:contact@brotherhoodwinery.net)

**WEBSITE**  
[www.brotherhoodwinery.net](http://www.brotherhoodwinery.net)

**OPEN**  
April–December:  
Sun–Fri: 11am–5pm  
Sat: 11am–6pm

**CLOSED**  
Thanksgiving, Christmas Day,  
New Year’s Day

**TASTING FEES**  
\$5 (tasting flights)

**TOURS**  
\$10 tour, tasting and glass

**ACREAGE**  
40 acres

**PRODUCTION**  
40,000 cases

**OWNER**  
Chadwick, Castro and Baeza Families

**MANAGER**  
Hernan Donoso, President

**WINEMAKER**  
Cesar Baeza, Winemaster  
Mark Daigle and Bob Barrow

**EVENTS** (check website for more information)

Live music in the courtyard on weekends

Dancing with Wine Series (monthly)

**May** Dennis Devlin Memorial Run

**June** Wine and Beer Festival  
SWT Pasta Primo Vino

**July** 4th of July Party

**Aug** Wine & Sangria Pig Roast Festival

**Sept** Grape Stomping Series

**Oct** Grape Harvest Festival &  
Halloween Ball

**Dec** Annual Tree Lighting,  
SWT Wreath Fineries

## GETTING HERE

**FROM NYS THRUWAY (RT. 87):** Take Exit 16 Harriman, go through toll plaza to Rt. 17W to exit 130. Take 208 North to Rt. 94 in Washingtonville. Make a right at the light on Rt. 94 and at the next light make a left on Brotherhood Plaza Drive. Brotherhood is on end of road on left.