



New York International Wine Auction

NYIWA, c/o Arc Herkimer, P.O. Box 271, Herkimer, NY 13350

Auction Director Tony Vennera:

Tel.: (315) 574-7355 • Mobile: (315) 868-2445 • Fax: (315) 866-8339

E-mail: tvennera@nyiwa.com • www.nyiwa.com

FOR RELEASE: Wednesday, August 30, 2017

MEDIA CONTACT: Joan Wishod Reardon, Public Relations Director - (315) 574-7357

NYIWA Charity Wine Event Offers Outstanding Wine & Food

8/30/2017 - Verona, NY - The 22nd Anniversary New York International Wine Auction celebration boasts spectacular gourmet food and wine. The Turning Stone culinary executive staff and the NYIWA team have paired the selected wines with a gourmet five-course menu, which will be offered Saturday, September 30 at the Turning Stone Resort . Casino in Verona, NY.

The evening, hosted in the Convention Center, showcases a silent auction and international wine tasting that begin at 5 p.m., and a five-course gourmet dinner and live auction that begin at 7 p.m. NYIWA offers for auction: classic and unusual international and domestic wines, featuring large format bottles and boutique wines, travel and dining opportunities, jewelry, collectibles, artwork, and other fine lifestyle items.

Proceeds benefit unfunded and underfunded programs at Arc Herkimer, a Herkimer County NYSARC, Inc. Chapter, which serves individuals with developmental and other disabilities in Central New York.

This year's menu includes: First Course: Roasted Beet Salad with honey whipped goat cheese, herbed almond crumble, petite mache, and aged balsamic paired with Hermann J. Wiemer 2016 Finger Lakes Dry Riesling. Second Course: Sweet Summer Corn Bisque with jumbo lump crab, chive oil, red onion tuile, and micro chives paired with Marco Conati 2013 Lugana White Wine DOC Italy. Third Course: Squab Ragout with Tagliatelle sautéed spinach, Grana Padano, and braised mustard seeds paired with Poggio Verrano 2005 Dromos IGT Italy. Intermezzo: Orange & Bitter Orange Sorbet. Fourth Course: Pan Seared Prime Beef Tenderloin, asparagus, fondant potatoes, roasted pearl onions, and port demi-glace paired with Lambardi 2010 Brunello di Montalcino Dry Red Wine DOCG Italy. Fifth Course: Lemon Verbena Panna Cotta, rhubarb muscat broth scented with honey and cinnamon, brown butter sautéed apples, and stilton and black pepper



The New York International Wine Auction (NYIWA) features for bid large format 6-liter and 3-liter bottles—beautiful but difficult to secure and wonderful for celebrations.

-more-

New York International Wine Auction/2-2-2

tuile paired with Azienda Agricola SiGi, Il Giuggiolone.

NYIWA was created to offer a unique event to raise funds on behalf of programs for people with disabilities. NYIWA is a premiere wine and food event, attracting donations from some of the best and most important wineries in the world. Renowned wine expert and auctioneer, Ed Gold of Pacifica, CA, will travel to Central New York to lend his expertise and showmanship to make the evening educational and exciting.

Visit nyiwa.com to view the Silent and Live Auction catalogs. To make reservations and to pay for tickets, visit www.nyiwa.com. For tickets, information, call Auction Director Tony Vennera at (315) 574-7355 or email: tvennera@nyiwa.com.

Arc Herkimer's mission is empowering people with disabilities and enriching lives throughout the community. For more information, visit archerkimer.org.

###