

Bernard Cannac

WINEMAKER

Bernard was born and raised in southern France, in Languedoc more precisely. His family had a vineyard and his grandfather and father were making wines in a cellar that was the first floor of the family house. It was convenient for him to sneak in during harvest and get immersed in the atmosphere. As a teenager, he helped his father tending the vineyard on weekends. Everything was done by hand, without using a tractor.

After getting an Associates Degree in the Food Industry, he went back to his passion, making wine. He graduated from The University of Bordeaux in 1995 with a Bachelors Degree in Oenology, called "Diplôme National d'Oenologie" or D.N.O. Continuing on with his travels, Bernard went to Burgundy to get a M.B.A in International Commerce of Wines and Spirits.







After spending a few harvests in Southern France, from Saint-Emilion to Provence, he set course to Virginia in 1999 for a year-long internship. That is where he was introduced to the American way wineries operate. Bernard then landed on Long Island for the 2000 harvest. Still single at the time, he met a wonderful woman who changed his life plans. Bernard and Lisa married in 2003.

Bernard spent nine vintages on Long Island as winemaker in various wineries there including Castello di Borghese, Comtesse Therese Winery and Galluccio Family Winery. He also spent time consulting for others. While at Galluccio Family Winery, his Chardonnay scored 90 points from Wine Spectator and as winemaker for Comtesse Therese Winery he was awarded "Best Merlot in NY" at the NY Wine & Food Classic.

Bernard and his wife Lisa now reside in Hammondsport, New York.

