

Flickerwood Wine Cellars expands, holds Grand Opening

The Progress Fund backs unique business along state heritage corridor

Kane, PA – Saturday, April 21, 2007 – Flickerwood Wine Cellars popped the cork on its unique combination of award-winning vintages in a cozy setting at the Grand Opening of its expanded facility.

For seven years, Flickerwood Wine Cellars has turned locally grown grapes into Sweet Angel Red, Sleepy Hollow Red, Cayuga Kiss, Grandview White Niagara, Flickerberry Dew and other critically acclaimed wines. Rising demand compelled the Zampogna family to more-than-double the size and capacity of their wine cellar. A change in state law allowed them to sell wine by the glass, so above the expanded cellar they built the Flickerwood Wine Lounge.

“There’s really no place at all like it,” says Sue Zampogna of the new lounge.

The tables are real wine barrels, still bearing the scent of the vintages they housed. The ceiling fans are made from wine presses. Original wine- and grape-themed fixtures abound. And the unmistakable feel of a family-built, owned and operated location permeates the room.

Saturday’s Grand Opening featured wine, hors d’oeuvres, and tours of the expanded cellar. Door prizes included a wine rack, and Neil Diamond cover artist Chris Denem performed.

The Grand Opening takes Flickerwood Wine Cellars to a new level. What started as a hobby turned into a family business led by Ron Zampogna, his wife Sue, and his son Rick. Son Tim, a carpenter, helped with the expansion.

Flickerwood Wine Cellars now serves wine by the glass and hors d’oeuvres, and, of course, sells by the bottle and case. The lounge can accommodate birthdays, showers and meetings.



Not as obvious to the customer, but more important to the growing company is the expanded wine cellar. The room was needed to craft more wine to keep up with the growing demand. With increased production, they plan to open a satellite store in the Philadelphia area where their two daughters and their families live. Tammy Zampogna Liberato & Julie Zampogna Wehner are exploring this venture in the hopes that it will come to fruition within the next 18 months, creating more jobs.

The state is marketing nearby Route 6 as a nature and heritage corridor. The Progress Fund was introduced to the Zampogna’s through North Central Planning & Development Commission with whom both organizations partner on tourism related projects.

The Progress Fund works closely with the Pennsylvania Department of Community and Economic Development to finance new and growing businesses that serve tourists and residents. The Progress Fund was able to put together a \$197,000 package of financing including a loan from Pennsylvania's First Industries Tourism program, saving the Zampognas \$40,000 in interest compared to a conventional bank loan.

It was like "an angel came down from the sky," Ron said of the financing package.

The expansion creates two full-time hires at the McKean County business, and boosts Flickerwood's purchase of local grapes, which comprise more than 75 percent of its production.

The expanded facility is now open Mondays and Tuesdays from 11 a.m. to 7 p.m., Wednesdays and Thursdays from 11 a.m. to 9 p.m., Fridays and Saturdays from 10 a.m. to 9 p.m., and Sundays from 12 to 6 p.m.

For more information or directions, call (814) 837-7566 or check out www.flickerwood.com. For further information on The Progress Fund, call (724) 216-9160, or visit www.progressfund.org.

The Progress Fund is a vigorous non-profit loan fund that creates jobs and improves communities by providing entrepreneurial coaching and capital to small businesses in the travel & tourism industry. The Progress Fund serves 39 counties in Pennsylvania, Appalachian Ohio and the entire state of West Virginia. The Progress Fund was founded in 1997, and has loaned more than \$17.9 million to 204 enterprises, creating or preserving more than 1,560 jobs. The Progress Fund is an Equal Opportunity Lender. Discrimination is prohibited by Federal Law. Complaints of discrimination may be filed with the Secretary of Agriculture, Washington, DC 20250.