

# GOVERNOR CUOMO: SAVE OUR WINE AND BEER!

Hydraulic Fracking is an inherently dangerous practice and comes with a host of serious issues that are incompatible with other industries such as beer and wine making.

- On average, 410,000 pounds of chemicals will be injected at high pressure into each well up to 100,000 times across the state of New York.<sup>1</sup>
- Of those chemicals compounds:
  - 33% Cause Cancer
  - 41% Cause Endocrine Disruption
  - 58% Immune Suppression
  - 43% Genetic Mutation
  - 34% Reproductive Problems
- These chemicals can migrate beyond the fracture zone into overlying groundwater, watershed streams, and ultimately enter our water supply
- In the latest SGEIS, the DEC performed no adverse economic impact study and completely ignored the potential damage that could be inflicted on current existing industries which provide long term community oriented jobs like the beer and wine industry.
- Grape production will be adversely affected by ground level ozone<sup>2</sup> which always accompanies fracking. Last year, Wyoming, a sparsely populated state, had worse air quality than Los Angeles. Growing grapes in the middle of an industrial zone is not business friendly to wineries.

Beer cannot be made without clean, unpolluted water.

- Why would we jeopardize our existing sustainable industries?

**“While we agree with and appreciate the efforts of the governor to assist our industry to grow, it would be meaningless and fruitless if fracking is allowed in the state” --Art Hunt, Hunt Country Vineyards**

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<sup>1</sup> New York City Department of Environmental Protection Hazen and Sawyer Final Impact Assessment Report (all chemical references herein are from this document)

<sup>2</sup> *Ozone Damage to Plants* Edward J. Sikora, Plant Pathologist, Professor, Entomology & Plant Pathology, Auburn University