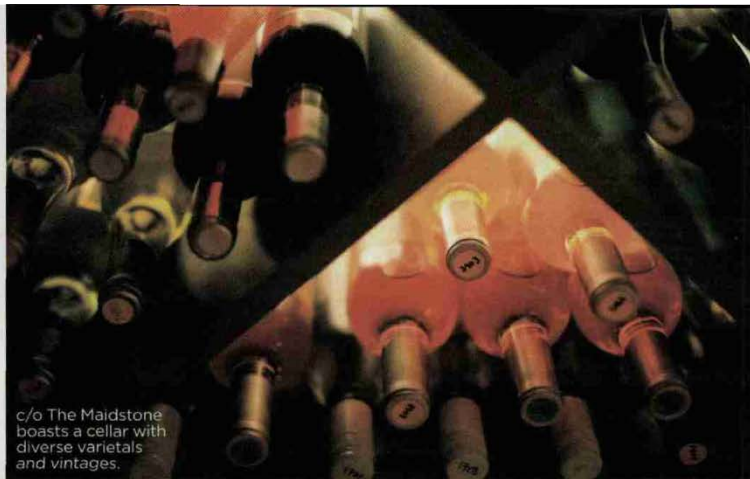


GUIDE **imbibe**

Down the Grapevine

THESE EAST END HOTELS BOAST HIGHLY CURATED WINE SELECTIONS TO FIT ANY PALATE. BY ERIN RILEY



c/o The Maidstone boasts a cellar with diverse varietals and vintages.

The 1770 House Restaurant & Inn

"A good wine program isn't always about just the wine list; there are so many more elements to it," says beverage director Michael Cohen, who oversees two full-time certified sommeliers. Over 250 selections make up the hotel's collection, each accompanied by its appropriate Riedel wine glass. "We are firm believers that different wines belong in their proper glass," says Cohen, who curates according to the tastes of international clientele as well as local restaurant guests. **143 Main St., East Hampton, 324-1770; 1770house.com**

The American Hotel

"I began building a Bordeaux list at a time when the greatest wines—Cru Bordeaux and esteemed Burgundies—were actually affordable," says Ted Conklin, who owns the Sag Harbor institution. "Within a few years, I was acquiring some wines from California, a region still in its infancy in the 1970s and 1980s." In the decades since, Conklin has amassed a collection of recent and mature vintages. Recognized by *Wine Spectator* as one of the finest in the world, the hotel's wine cellar has been a Grand Award winner since 1981. **49 Main St., Sag Harbor, 725-3535; theamericanhotel.com**

c/o The Maidstone

"Due to the complex labeling laws concerning biodynamic or organic labels, we look for wines from small

producers that farm the vineyards themselves," says consulting wine director Chris Miller, a former sommelier at 21 Club and educator for Sherry-Lehmann and Winebow. "Our extensive wine cellar features a good mix of local and international wines under defined categories, which allows us to properly represent each region," says Miller. **207 Main St., East Hampton, 324-5006; themaidstone.com**

Hunting Inn

Founded in 1926 by two families of Italian immigrants and still owned by the Bozzi and Ganzl families, The Palm Restaurant at Hunting Inn boasts a wine list that speaks to the restaurant's heritage. "Italian wine comprises nearly 25 percent of the entire list," explains manager Andrew Tobin. **94 Main St., East Hampton, 324-0410; thepalm.com**

Ruschmeyer's

This summer Matt Kliegman and Carlos Quirarte launched a new summer menu and a thoughtfully curated wine list, which features a diverse selection of biodynamic, sustainable, and organic wines that pair well with dishes such as smoked bluefish salad. **161 Second House Road, Montauk, 668-2877; chelseahotels.com**

Gurney's Montauk Resort & Seawater Spa

"The wine list is a direct reflection of the flavors in our dishes,"

says food and beverage director Jennifer Oz LeRoy. "We sat down with our chef, Seth Levine, and we curated a wine list that best complements our food." Oz LeRoy and Levine utilized local vineyards, including Wölfler Estate Vineyard and several rosés, to create ideal summer pairings. **290 Old Montauk Hwy., Montauk, 668-2345; gurneysinn.com**

Southampton Inn

This intimate spot offers a simple selection of quality wines that reflects its farm-to-table cuisine. "We believe in the simplicity of flavors," says innkeeper Dede Gotthelf Moan. The restaurant, previously open only for breakfast and lunch, recently extended its hours to include dinner. On Friday and Saturday, it serves a range of locally sourced wines from Wölfler Estate Vineyard, Channing Daughters Winery, and Bedell Cellars, among others. **91 Hill St., Southampton, 283-6500; southamptoninn.com**

The Surf Lodge

"The Provençal rosés are our top sellers," according to Food and Beverage Director Craig Atlas, who says guests have preferred the dry styles (with pale pink or salmon colors) as summer sippers. Atlas suggests pairing the wines with fresh-caught seafood dishes like the pepper-crusted chilled tuna. **183 Edgemere St., Montauk, 483-5037; thesurfodge.com** H

TOP IT OFF

Topping Rose House flowers with unique wine varietals.

"The Topping Rose House rosé is a private label 2013 cabernet franc that **Lieb Cellars** produces especially for the hotel," explains sommelier Jessica Koenig. "It has a bright strawberry flavor that's perfect for the summer." Along with chef de cuisine and husband Kyle Koenig, Jessica curates a balance of new- and old-world wines as well as esoteric profiles such as a favored Kerner wine: "It's a mix between Riesling and Trollinger, and it pairs perfectly with local East End oysters from our weekly oyster bar," she adds.

1 Bridgehampton Sag Harbor Tpk., Bridgehampton, 537-0870, toppingrosehouse.com

The hotel's private-label rosé from Lieb Cellars.



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