

## Life with Wine: Long Island

### *Regional Spotlight*



"Drink local!" has never been a battle cry in the Hamptons, although wine has been made on the east end of Long Island, New York, for almost forty years. In the 1970s, a few dreamers arrived on the east end of Long Island to purchase bankrupt potato farms and replant them with vineyards.

For all the wine pioneers' investment in top quality equipment and expensive consultants, the first wines produced there were mostly mediocre. It didn't matter that the east end of Long Island is composed of two peninsulas, the North Fork and the South Fork, jutting out between Long Island Sound and the Atlantic Ocean with a climate reminiscent of the Loire Valley. It took decades for the vines to mature and for the people running the wineries to know the ebb and flow of their growing season and the true character of their grapes.

The tide has finally turned, and vineyards on the east end of Long Island are beginning to produce world-class wines. If only the harvest didn't occur during hurricane season!

These five bottles will challenge your expectations about wines from the Hamptons and the North Fork.

Whites:

**CHANNING DAUGHTERS WINERY "Mudd Vineyard" Sauvignon Blanc 2013  
(Bridgehampton, NY) \$20**

**LIEB CELLARS Reserve Pinot Blanc 2011 (Cutchogue, New York) \$18**

Reds:

**SHINN ESTATE VINEYARDS "Wild Boar Doe" 2010 (North Fork, NY) \$32**

**BEDELL CELLARS Cabernet Franc 2012 (Cutchogue, New York) \$40**

Rosé:

**WÖLFERR ESTATE Rosé Table Wine 2013 (Sagaponack, NY) \$17**