

EXPLORING THE EAST END

*New York's Long Island offers fine food
and a flourishing wine culture*

Photographs by Sara Matthews



EXPLORING THE EAST END

The idea that fine wines can embody the character of their origins lies behind the concept of *terroir*. Conversely, distinctive regions express their own identities through their landscape and architecture and the bounty of their produce.

The East End of Long Island has long enticed visitors with its unique character. The North and South Forks are long, fertile peninsulas that cradle Peconic Bay and have sheltered farms since the 17th century; some of those settlers' buildings, and even their descendants, continue to grace the towns of Orient, Montauk, Southold and Southampton.

Over time, the crops changed, from potatoes and ducks to heirloom vegetables and wine grapes. The South Fork is home to a thriving and prosperous summer scene, while the more rural North Fork has emerged as a locavore's paradise. Both offer fine food, comfortable lodging and the chance to taste the improving wines of a young and experimental wine industry.

This photo essay only hints at the diversity and richness of this gentle landscape. Use our guide to explore it for yourself and find out why so many people are drawn to Long Island's scenic and abundant East End.



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BEDELL CELLARS

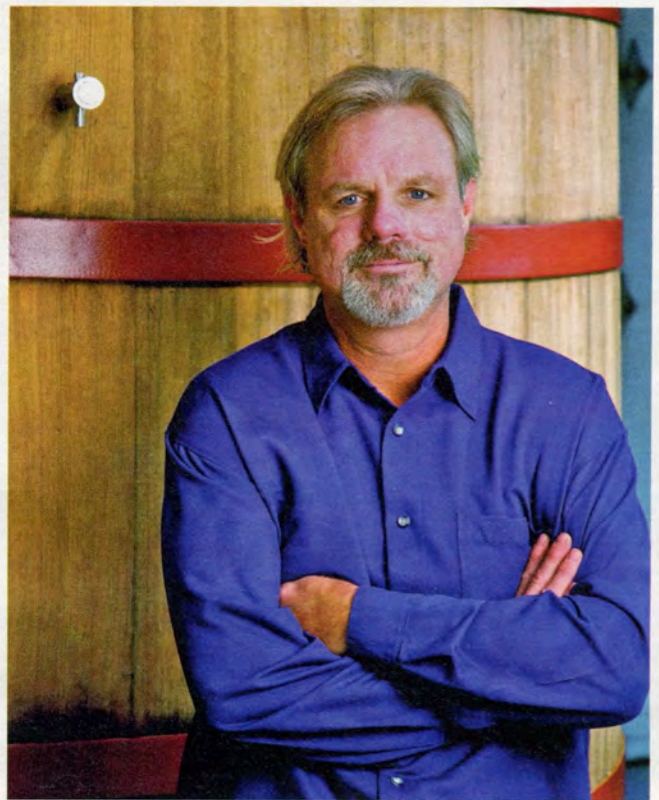
The Long Island wine community celebrates and defends the rural roots and quiet pleasures of Long Island's East End.



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*Michael Lynne, owner of Bedell Cellars
and Corey Creek Vineyards*



*Richard Olsen-Harbich,
winemaker at Bedell Cellars*



*Roman Roth,
winemaker at Wölffer Estate*



*Channing Daughters partners (clockwise from top left):
winemaker Christopher Tracy,
CEO Larry Perrine, GM Allison Dubin,
founders Walter Channing, Molly Channing*



LONG ISLAND'S LEADING WINERIES

Long Island's first commercial vinifera vineyard was planted in 1973 by Alex and Louisa Hargrave in Cutchogue, on the North Fork. The East End now boasts more than 3,000 acres of vineyards, which supply more than 35 wineries and whose grapes reach the public under approximately 50 different labels. Among whites, Chardonnay dominates, but Sauvignon Blanc, Pinot Gris and Chenin Blanc have had success. Merlot established itself as an early leader among the reds, but Malbec, Cabernet Franc and in warm vintages Cabernet Sauvignon can deliver balanced and structured wines. The region also makes sparklers, rosés and sweet wines. Many producers offer fine quality and good value. But eight wineries stand out for their consistency and leadership in this still-emerging wine region.

BEDELL CELLARS

Kip Bedell, a home winemaker, planted his first vineyard in 1980. He rapidly established Bedell as a leader in red wines, especially Merlot. Michael Lynne purchased the business in 2000, and in 2010 hired veteran Long Island winemaker Richard Olsen-Harbach to lead his team.

CHANNING DAUGHTERS

Sculptor Walter Channing planted his first South Fork vineyard in 1982, while winery partner

and CEO Larry Perrine has been making wine on Long Island since 1985. They are adventurous, growing a diverse group of grape varieties and constantly pushing the limits of the region.

THE LENZ WINERY

Lenz was a pioneer on the North Fork, founded in 1978; current owner Peter Carroll took over in 1989 and hired winemaker Eric Fry in 1990. Fry makes a broad range of wines in a distinctive style that has won Lenz a devoted following.

MACARI

The Macari family has owned land on the North Fork for more than half a century, founding its winery in 1995. They farm their vineyards organically and biodynamically, setting an example for environmental sustainability while turning out fresh, clean wines, especially fine in whites.

PAUMANOK

Charles and Ursula Massoud bought vineyards in 1983 and debuted with the 1989 vintage; they now work with their three sons. The family's best wines have been reds, but they also specialize in dessert wines made from Riesling, Chenin Blanc and Sauvignon Blanc.

PELLEGRINI

Bob and Joyce Pellegrini built their winery in 1991, making their first wines from vineyards planted in 1982. Australian Russell Hearn, their longtime winemaker,

is skilled with a range of varieties; he now runs Premium Wine Group, a custom-crush facility for many small Long Island labels.

SHINN ESTATE

David Page and Barbara Shinn ran a Manhattan restaurant before transplanting to the North Fork in 2000. They now grow 20 acres of grapes, all farmed biodynamically, and make fresh, distinctive wines. They also created a bed-and-breakfast inn on the property.

WÖLFFER ESTATE

Founder Christian Wölffer developed part of his South Fork horse farm into vineyards in 1987 and hired German winemaker Roman Roth to head the operation. Though Wölffer died in 2008, Roth and the Wölffer family continue to make this estate one of the region's leaders. The Merlots, Chardonnays and rosés are consistently fine.