



## Long Island Odyssey

*Note: this article is a bit of personal and viticultural free-association and if it appears to be rambling and sometimes repetitive it's because it is, but I hope it will also be informative.*



**It's a miracle! Blue sky and sunshine over Wolffer Estate.**

Greenport and represent the densest concentration of high quality *vinifera* vineyard outside of the western states, with the exception of process grape vineyards. Perhaps even more significant are the number of outstanding professionals in the industry here, some have been practicing the wine craft here for over 30 years. There is a level of excellence in viticulture and wine making that is typical in wine districts like Napa Valley, Walla Walla or the Willamette Valley, but rarely found on a regional level in other wine states. The viticulture research program run by Alice Wise and Libby Tarleton at Cornell's [Long Island Horticultural Research and Extension Center](#) (LIHREC) is remarkable for its output of practical, applied, grower-centric information. It reminds me of the glory days at Oregon State University when Barney Watson and Steve Price pushed the Oregon wine industry along with their small but incredibly productive applied research. Seeing the quality of the vineyards here is an inspiration. The longer I am in this business the more I realize that the quality of people surpasses everything else when it comes to building a viable and sustainable business, and that the viticulture and enology knowledge and technology are just props to enable them. Maybe that's why people will be the focus of this report.

We visited in the midst of a difficult vintage yet the level of optimism and the quality of juice and wine samples we tasted bespoke of a mature industry that understands how to deal with adversity. With the exception of warm years like 2007 and 2010, I can't help but wonder about the utility of red varieties that must be pushed into late October or even November to fully ripen, a dangerous game to play even in good years. Long Island wine growers have learned to be patient. What is no longer in doubt is the ability of LI producers to make outstanding wines that are firmly grounded in the European-style of elegance, balance, and freshness. One can never forget, too, that these wines are of the sea - Long Island is strictly a maritime wine region and its wines are destined for seafood. So many of the white wines we tasted (stainless Chardonnay, Sauvignon Blanc, Chenin Blanc, even Riesling and unusual blends) had bright

flavors and zesty acidity that complements the bounty of the sea. Maybe the most reliable evidence of their emergence is the number of wines being offered at restaurants in New York City, always considered the Holy Grail of anyone in the global wine business. When I was here we assumed NYC would love our wines. Uh, wrong. It took two decades of patient wine making and marketing to crack this nut. I think I can say with certainty that only the best wines land on a NYC restaurant wine list – it's a tough crowd to please and they don't hand out favors or offer sympathy. Getting on the table of a fine New York restaurant may be the ultimate affirmation of quality.

There are always valuable lessons to be learned here. The vines and fruit reveal themselves now and the viticulture that got them here and a difficult vintage is always the most educational. Wine makers didn't have a lot of time for us but even in our brief conversations we were able to glean a tremendous amount of information from them. As I write this, what they need is 3 more weeks of sunshine to get the reds ripe, but yet another storm is heading up the coast. Some of the wine makers have almost 30 vintages under their belt and say this is the strangest vintage in memory, not the worst, just odd. I concur. Despite the weirdness, there was little sense of urgency or aggravation on the crush pad or in the vineyard, only a singular determination to do the best they possible can with the fruit that is available. Not that it matters one bit, but a California wine maker would be thoroughly confused by a vintage like this. A low brix, low pH, low acid wine? What's up with that? I say this only because I believe that these are among the most agile, creative, talented, patient, persevering and, unflappable wine makers in the world. It's a thrill for me to see them at work and I am very grateful for the three years I spent here and that I am clever enough to come back to visit and learn.

Almost without exception growers from Virginia to New York tell me that the vineyards were looking good going in to Irene and Lee. How they came out depended on the quality of management and how well growers anticipated this kind of weather after the long, cool, and wet spring. Almost all of September and October days have been warm and humid, what I call tropical, swampy conditions from low pressure weather pushed north from the gulf. This fungi friendly weather along with birds and yellow jackets got the sour rot and botrytis going. We never had the drying out period to stop the spread. Steve Mudd, a veteran wine grower on the North Fork said the fruit was never dry in September and that he could actually see white mycelium growing on downy infected fruit and leaves. It's not that the growing degree days weren't available to ripen fruit, the mid-summer oven helped to make up for a cool spring and by 10/7 the North Fork had accumulated 3300 GDD matching the long term average at the station. But warmth and water create vicious infection periods and so the rots and downy mildew got a toe hold and then took off. Only constant spraying had held the line on rot and every grower has to wonder if this is any way to grow wine grapes. Some of the best growers on Long Island tell me that preparation for a wet harvest begins well before it arrives, even at pruning to establish a balanced vine, but the canopy and fruit management must be complemented by a rock-solid IPM program. Even with all this effort, clean fruit and good wines are not assured. 2011 sure makes one appreciate the dry vintages like 2007 and 2010.

A big question in a vintage like this is how many punches the red grapes can take before they get knocked out, a game we played with great skill in Oregon. At Bedell, Rich Olsen-Harbich steadfastly refuses to let disease make a harvest decision for him so he gets the fruit before it deteriorates. Others choose to wait, and all for different reasons. In mid-October, after a lot of rain, the berries are big and soft, the flavors are good but a bit washed out, pH and TA generally say pick but they are a bit out of wack, seed and rachis color are decent, skin color and tannin are okay. The question is what can be gained by hanging, especially if Indian summer doesn't come, which despite promises by the weather prognosticators, never seems to arrive. As the days and nights cool and the sun dips lower on the horizon, sugar is harder to get, and flavors and phenolics struggle. It's a vintage that has no standard operating procedure.

In addition to following heat summation in Riverhead, I also monitor the reports from the Finger Lakes. It is amazing to consider that on 10/14 growing degree days in 2011 in Geneva were 26 GDD above 2010 on the same date!! In *Veraison to Harvest #7* (10/14) Tim Martinson summarized the physiology of the vintage succinctly:

*Why lower brix and moderate acids? The answer must lie in part, as always, in the weather. It was a warm season, but with post-veraison weather dominated by overcast skies and heavy rainfall. Looking at growing degree days for the season and post-veraison (after 8/15) over the last 3 years note that GDD this year tracked last year's heat accumulation closely, a little lower as of 8/15, and a little higher by 10/14. In 2009 (higher acids, lower brix), in contrast, GDD were 500 below 2010 and 2011 on both 8/15 and 10/14. Interestingly, 2010's GDD from veraison to harvest were lower by 100 than this year's. I would speculate that the difference in sugar and acid composition in 2010 and 2011 may have been driven by differences in what makes sugars accumulate (sunlight and photosynthesis) and what makes acid levels drop (respiration). Berries metabolize acid – and that process is more dependent upon temperature than is photosynthesis. Warm days and nights would increase the rate at which this process occurs. Sugar accumulation, in contrast, is driven by leaf activity, which is dependent on sunlight. Overcast skies (pretty much a constant condition this September) would tend to limit photosynthesis (ok – ample water also might dilute what's there as well). What does this mean for wines? My opinion is that we'll see lower alcohol levels (simple arithmetic), but in otherwise mature grapes with good maturity levels and lack of unripe flavors that we sometimes get in cool, wet years like 2009. Finally, there has been no frost so far, and leaves are still functioning which bodes well for winter acclimation. (Tim Martinson)*



**Barrel sample of amazing 2010 Estate Pinot Noir**

If there is a winery that feels like a left bank chateau in the East it is Wolffer Estate in Bridgehampton on the South Fork. The wines are crafted in a classic style that encourages one to transport to Bordeaux. Roman Roth is one of the great talents of our region, but what I like most about Roman is his personality, which appears not to have an ounce worry in it and is friendly to a fault: the sky is falling and he's humming a happy tune. As we talked about the impact of yield and quality, Roman, a native of Germany, blurted out an old German farmer saying, "the worst farmer grows the biggest potatoes." We couldn't stop laughing. We tank tasted Sauvignon Blanc from the North Fork, a Pinot Noir from the Finger Lakes (for rose), and a Chardonnay for bubbly and all were wonderful for the wines they are intended, notably clean, fresh and fruity. We also barrel tasted a Pinot Noir that is mind-bending in its Burgundy-ness and an amarone from a blend of Cabernet Sauvignon and Merlot that left the mouth watering. Both are from 2010, a very ripe vintage and there is little doubt about the sunshine in these wines. The Pinot is from Leslie Alexander's high density (6x3) vineyard on the North Fork and thinned to four clusters per vine. The amarone was air dried for six weeks and has intense plum fruit. Wines like these do not just happen but are the result of a unique collaboration between Roman and his vineyard manager, Richie Pisacano. If you ever doubted the importance of the wine maker/grower relationship, you have to get to know these two guys. They have worked together long enough that they know what each other wants but they still communicate constantly to make sure there are no misunderstandings that can compromise the quality of wine. The tide of good fortune can turn quickly as we well know but even with Irene and Lee dumping 5-6" of rain between them the whites have matured enough to squeeze out some nice flavors and the vines are among the cleanest and tidiest we encountered on our tour. There is clearly some very thought viticulture practiced here. The South Fork is right on the Atlantic Ocean and is cooler than the North Fork and often has morning fog so the viticultural demands here a tremendous ([map of Long Island](#)). Walking among vines with perfect canopy density, shoot and cluster positioning, it gives Roman a shot at fine wine no matter what the vintage conditions are.

The crush pad at Wolffer was operating at warp-speed during a sunny day before an expected rainy one. It all looked a bit chaotic but Roman has a well-trained crew and let's say they were multi-tasking to the max. Among the usual amenities – pumps, presses, crusher destemmer, conveyors, etc. was a drum lees filter, slowly recovering red wine, a very clever piece of technology that pays for itself very quickly. The key here is people who know what they are doing. Not a lot of chatter going on, but a lot of doing.

Roman spoke frankly about the fruit this year. He contracts fruit from the North Fork and said that if a vineyard loses its leaves to downy mildew he won't accept it. He's not being mean or unreasonable, he's just trying to make good wine. Some growers were getting up to 50% sour rot and botrytis in their grapes, which is beyond acceptable limits. He said that some vineyards have clean fruit and canopies and other don't, and while he claimed that Richie has a magic wand, I doubt there is anything mystical about the quality of their grapes. The vineyard is immaculate for the kind of season they had, like us – late, long, cool, wet spring turning into a



Ripe and clean Chardonnay at Wolffer: note ideal cluster positioning and degree of leaf removal

blistering hot mid-season and then the rains. There was consensus on this visit that heat summation has helped the quality of the grapes even at low brix, which is universally in evidence but with adequate acidity. The fruit seems to be ripe by almost every physical and visual measurement, but the sugar just never appeared and there was much discussion on this trip about where it went or why it never arrived. At 21.5 brix, Roman expects to make a very nice Cabernet Sauvignon. He told us that berries are big this year, 2.6g compared to the usual 2.2g in Merlot. That speaks volumes about what has happened in the past month in the vineyard and definitely has an impact on the wines. That Roman measures berry size demonstrates the level of detail that he is trying to understand what is happening in the vineyard and how it will affect his wine making decisions. As we walked around the cellar a technician was tinkering with a [reverse osmosis](#) machine which may be a very useful tool in a vintage like this. Roman says that in the right application, on the right juice or wine, RO can have a positive impact on the wine. It is a gentle treatment that is used only on red wines and can concentrate to the degree a wine maker chooses, pushing a red, for example, from 21.5 to 22. It will concentrate acidity but enhances all components of a wine. Needless to say, it is technology that needs skill and experience to be successful.

Besides reverse osmosis varying degrees of saignee on red wines was being used by most winemakers we met. Russell Hearn at Premium Wine Group in Mattituck has been using reverse osmosis technology on wine juice since 1996 and said this is an ideal year for R.O. to help a wine.

Richie wasn't in the vineyard during our visit but you can tell a lot about his work just walking among the vines. This is the best time to visit a vineyard and learn about the philosophy and intentions of the grower. It's sort of like the final exam and the vines and grapes either made the grade or they didn't, and looking at the vines you can often understand why. The Wolffer vines and fruit are remarkably clean which speaks volumes at the management thrown at it this year. I think Richie needs to do a documentary about his management practices.

If Wolffer Estate is the Ying of the South Fork then Channing Daughters is the Yang. These are two completely competent wineries but oh-so different in personality. Wolffer represents European classicism at its finest and Channing Daughters is the iconoclast of the East End, but not just for the sake of being different, there is a clear mission here and the wines are stylish and extremely



Gary and Larry Perrine



**Vineyards at Channing Daughters on the South Fork**

Maybe there is something about not having an enology degree but a great palate and knowledge of international wines that allows for a certain amount of freedom, perhaps even naiveté about what is possible in the cellar that can result in some very original wines.

The focus here is on white and red varieties from northern Italy, and blending to make wines with unique character and flavors. Names such as Lagrein, Tocai Friuliano, Malvasia Bianca, Aligote, and Chardonnay “musque” are not commonplace in the East. They also grow Blaufrankisch and Dornfelder. Nor do they do not shy away from more standard varieties like Sauvignon Blanc, Chardonnay, Merlot, Cabernet Franc; everything is in the playing field here. What pops out are white wines that are fruity, fresh, vibrant and tend to complement local cuisine. Sometimes when you taste one of their wines, like the copper-colored, skin-fermented Pinot Gris you can’t help but be puzzled by it. It reminded me of the wines of Nicolas Joly in the Loire or perhaps the amphora-made wines of Gravner, more of an acquired taste but surely the adventurous culinary pioneer can find a perfect food match for it.

Larry, who is now CEO and a partner at Channing Daughters, makes sure that the vineyards at Channing Daughters are immaculate and the visitor gets the sense that it is where his passion and effort is most invested. It’s nothing unusual in design, just extremely well managed and tended by Larry and Abel, their vineyard manager for 13 years. Again, I think this is the secret to the consistent quality of LI wines, that professionals are in the vineyards and cellars and bringing their knowledge and skills acquired over many years to the terroir. What impresses me most in the best LI vineyards is the balance of the vines, shoot distribution, shoot positioning, crop load and cluster positioning, leaf layers, careful leaf and-or lateral removal, very attentive vine training (straight trunks, etc), high quality trellis materials, and just the overall aesthetics of the vineyards, which appear confident that they can produce very high quality grapes and wines. It’s a look, much as in a person, that says, “I can do it.” I asked Larry about reverse osmosis and he offered his opinion that some wine making practices interfered too much with the terroir and the unique qualities of a vintage (good or bad) so he preferred to stay away from this technology. Viticulture and enology are all interventions on the process of grapes fermenting on the vine or ground, it’s up to each wine grower/maker to decide to what extent they want to get involved with their wine. It’s part of making wine. Larry is a master of the science and zen of wine making so it made sense to ask him why brix accumulation stopped this season short of its normal destination, yet flavors and phenolics appeared to be nicely developed. I’m not sure it’s a strictly a question of available sunlight, either direct or indirect – the accepted standard is that only about 30% of full sunlight is necessary to attain maximum

good. I’ve known general manager Larry Perrine, who was once the viticulture research associate for Cornell at LIHREC, for almost 30 year and he has always been a blend of creative thinker and perfectionist. He also has an eye for talent so when he plucked Christopher Tracy, a pastry chef from the city out of a wine tasting class to be his wine maker, it was a risky move that turned out to be a stroke of brilliance.



**Enthusiasm and creativity unleashed: wine maker Christopher Tracy**

photosynthetic capacity. In my experience in Oregon, direct light and heat always pushed Pinot Noir further and faster. Larry said that the sustained 50 mph plus winds of Irene over a 12-15 hours period may have affected the metabolism of the plant, causing it to alter its functions. Alice noted the loss of leaves from salt burn and downy mildew (hard for me to tell them apart) after Irene and Lee. There was like a dilution effect, so lots of stuff was going on in and around the vines and berries in the past month. Once the rains started, growers were obsessive about controlling downy mildew, tightening spray intervals and some using copper between regular sprays. Their canopies were among the best preserved we saw on this trip. White variety yields are in the 2.5-4 t/a range. At the best vineyards grapes were sorted carefully in the field and on the crush pad. With all the rot and soft berries I wondered about the quality of machine harvested fruit this year. Even if the fruit is pre-sorted on the vine, it's impossible not to get a lot of bad stuff in the hopper. But it's the reality of harvest and the machines give the grower more flexibility and ability to pick quickly between storms.

Larry described the 2011 fruit as generally low brix in a season with good heat summation. It was agreed by many that the warm July helped to reduce methoxypyrazines in all wines and, in fact, after tasting 50 or so wines on this trip, which included many 2011 tank or barrel samples, we did not encounter a single wine with an MP problem. Acids have been in the range of 5-7 g/l but some were very low and some very high, though malate is low, and pHs, in general, have been elevated. Blending will be an important part of wine making to mix and match the strengths of various lots of wines. This is a specialty at Channing Daughters.

It was uniformly agreed that this was a vintage to pull leaves on both sides. We saw different levels of leaf removal from shoots with completely exposed clusters to 2-3 nodes above the apical cluster to more modest exposure. It was hard to know this year when to remove the leaves since mid-summer was warm and no one could anticipate the September/October rains. Here, where red varieties typically hang well into October, and sometimes into November, leaf removal to enhance fruit exposure to light, air and spray materials is essential. Many growers are pulling their leaves earlier than the typical post fruit set timing, removing leaves at bloom or even before bloom.

Except for the sugars, the numbers are consistent with the condition of the red grapes in the vineyard which can be best described as big berries with soft skins, good flavors but lacking finish, modest skin tannins, browning seeds and stems, and low skin to pulp coloration, all with varying degrees of botrytis and bird damage, and very little desiccation. I think most wine makers who haven't folded the reds yet are hoping for some Indian summer and dessication to improve red fruit quality.



**6 x 3 spacing at Alexander Vineyard: tight, but better wine?**

but they are not necessarily so. The North Fork's Haven soils are described as well-drained deep silt loam with medium to coarse texture over sandy, gravelly outwash, nearly level to slightly sloped. Water holding capacity can vary with texture and depth.

We talked a lot, both among ourselves and our hosts, during the course of our visits about the relative merits of vine balance and density. There is lots of agreement on the former, much less on the latter. Most vineyards are on 8 x 5 spacing because that's the sweet spot for Stephen Mudd, who designs and develops most of the vineyards on Long Island. There are a few oddball vineyards on tighter spacing down to 6 x 3 but there is certainly no consensus that these vineyards produce better wine. I have always

thought of the East End soils as sandy



**Havens soil profile at Bedell Cellars**

They are quite uniform so maybe its capacity is for 40 ft<sup>2</sup> per vine and going any tighter is just forcing the issue. We certainly saw evidence of vigor variability in low vs. high spots in vineyards that might be able to be exploited in vineyard design, which should include rootstocks, soil characteristics (pH, organic matter, etc) that might help to moderate vine size. The goal is to create a smaller vine that would ripen its fruit earlier and beat the next low pressure system (it's raining as I write this in my motel room). I can say for sure that there are many beautifully balanced vineyards on Long Island.

Deer, birds and downy mildew are the big harvest problems here. Besides some very intimidating (and expensive) deer fences, there is the wide spread practice of laying mesh-steel deer fence against the outside rows and end rows to deter the deer. It is done in spring to keep deer from browsing new vines and shoots, and at veraison\* to keep them away from the ripening crops. The end row fence can be laid down to allow tractor access to the vineyard. Almost all vineyards are netted here with a combination of side and over-the-top nets. Alice Wise has done significant research on the bird nets at LIHREC. I did not see any net spacers being used, nor did I see much damage inside netted vineyards. Maybe this year wasn't quite as high pressure as others. We saw varying degrees of canopy defoliation. Alice said that those growers that had a sound IPM program going into Irene came out of Lee in pretty good shape and kept on spraying, but even some good growers had problems this year. She said that she applied four fruit rot sprays and in a year with a wet spring, the most important are at bloom and bunch close, but in a better year like 2007 or 2010, the veraison and veraison + 2 weeks sprays are very effective. The cleanest vineyards also had the best canopies, i.e. balance that allowed for good aeration, sunlight and spray penetration, not a surprise at all.

In years like this, thin and neat is fashionable and effective. Sour rot was an issue in white varieties and Dave Thompson, the veteran grower at Bedell told me that the key to success is to have a sense of when it may strike a week or so before so that the clusters can be protected. There is not magical spray or cure for sour rot here. Mostly it is the wisdom of the wine maker to pick before it completely ruins the fruit. Organic and-or biodynamic programs were not able to cope with the stress of this kind of a growing season. If preserving the canopy and fruit in order to make good wine is the goal, then prudent wine growers flex with the conditions outdoors and make very difficult decisions. I have always been in favor of a blended, sustainable approach to wine growing in our conditions, and this kind of year makes it necessary.



**Kip, Tim, Donna and Rich at Bedell**

Visits to Bedell Vineyards are always uniquely satisfying, maybe because Kip Bedell, Rich Olsen-Harbich, and Dave Thompson have over 75 years of wine growing experience on the East End between them. Kip was my neighbor at Pindar Vineyards and it was very clear after he planted his vineyard that he had his act together. We were still all exploring what to do and grow on the North Fork but Kip always seemed to be ahead of the rest and it's no different now. After he sold the winery to Michael Lynne he elected to stay on, working 3 days/wk and bringing his familiarity with the terroir to the wine making. Rich and Dave have always been among the best in the business and talking to them, even for a short break during the harvest, is an advanced viticulture experience. Rightfully, Rich chastised

me for some poorly chosen words about the vintage that I muttered to the press earlier, violating my own admonitions in an earlier newsletter. Let's keep this vintage positive.

*\*I was admonished by Alice and Libby not to say ver-Rae-shun but rather use the French vey-Ray-sohn.*

There is a big commitment to wine quality here that's easy to recognize in the personnel, equipment, vineyards, and in the final analysis, the wines. The black plastic on the Wells Road vineyard has been shelved. It is uncertain that it yielded the hoped-for benefits and created too many hassles for maintenance and disposal. Recent research about how rainwater gets into the berry seems render ground cover ineffective. If the research is right, then vineyard manager Dave Thomson's practice of creating a "baseball cap" effect using leaves over the fruit zone may contribute to shedding water away from the berries and reduce dilution. He likes to keep some shade on the fruit to prevent sunburn. This requires an expert crew that knows how to remove and position leaves. The south fork tends to remove more leaves because of cooler conditions and more morning fog. As the vineyards get deeper into fall, more leaves come off and fruit is more exposed, helping to raise berry temperature to get those all-important flavor



**Tim Gary and vineyard manager Dave Thompson**

and phenolic components to develop. Yield management is very important at Bedell and Dave uses his experience to keep the vines in balance. He doesn't want to stress the vines. Crop adjustment is done prior to veraison. In the field, the vines are precise, shoot and cluster distribution is ideal, and shoot positioning creates a uniform canopy. Canopy density is also excellent as a result of the balance of the vine. Dave is very content on medium spacing around 9 x 5 which accommodates his equipment and produces high quality fruit. Syrah is on 8 x 3 and needs special attention. Clone makes a difference to wine quality. Dave cited Merlot clones being grown by Charlie Hargrave at

Peconic Bay – the 181 having much smaller berries than the standard clone 3. Dave said that while mid-summer was hot it was not necessarily dry and he was mowing all summer long. Despite Long Island's appearance of being very flat, even little changes in local topography can dramatically affect vine performance. It was easy to see as the hill rises to the north away from the winery and vine vigor decreases, then in a lower field furthest from the winery much more lateral growth can be seen. In these spots, frost and freeze would be a concern. We asked Dave about sour rot in whites and he said there really isn't much that can be done to prevent it, other than have a premonition of a rot year and start treatments a few weeks before the critical ripeness levels are reached, and do your best to control birds, yellow jackets and botrytis.

Rich said the first thing Paul Pontallier from Chateau Margaux told him to do is toss his pH meter into the trash. My extension enology colleagues will hang me for printing this but it says more about Rich's familiarity with his fruit than it does about the technology of wine making. There is general agreement if the wine making is clean, higher pH wines can survive, and thrive in the bottle. It is not for the feint of heart and this year surely wine makers will be tested. Alcohol and acid adjustments need to be done with a clear vision of the final balance of the wine. It's a year to be intrusive but not leave the winemaker's footprints all over the wine.

When Judi and I first ate at Home (best mac and cheese I have ever tasted), a very narrow and cozy comfort food restaurant in the village, we had no idea that its owners would soon be prominent members of the Long Island wine industry. Chefs seem to move easily from the kitchen to the cellar and Barbara Shinn and David Page have been garnering accolades from the moment they opened their doors. They just hired Patrick Caserta, who trained at the CIA (the one in Hyde Park) as their winemaker. From the beginning there was the intention to make high quality wines using organic and biodynamic practices, which always seems to create a stir in a local industry but, for me at least, is a non-issue. Barbara and



David, with their appreciation and passion for wine, would probably make good wine no matter what method they chose to use. Nevertheless, SEV and other organic vineyards such as Macari help to



**Shinn Estate wine maker Patrick Caserta is learning the eastern winemaking ways very fast**

though he was calm and contemplative about the conditions. He'll learn fast to adapt. A wine that has always stood out for me here is the Malbec, which has more character than most I have tried from Argentina.

demonstrate what is possible (and not) when pushing outside the limits of traditional viticulture on the North Fork. The vineyard is very well managed and while it looks much the same as its conventional neighbors, though subtle differences such a cover crop and IPM sets it apart. The towering wind generator also makes a bold statement about their living and winemaking philosophy. I think the important lesson here is the vineyard is an object lesson in the variability of viticulture and the importance of land, environmental and human stewardship. One thing for sure, the wines are really delicious, so the vineyard is a triumph. Patrick has honed his craft in Napa at Rudd and Cade, and a stint

in New Zealand, so he has the credentials but this vintage came as a rather rude shock to the system,

Sparkling Pointe is a relatively new winery that makes only bubbly. The five we tasted are all extremely well made. Gilles Martin, who hails from Champagne, is the wine maker. Long Island, with its cool, maritime climate, seems well-suited for sparkling production. Croteaux is a winery in Southold that makes only rose wines.

It was mentioned by more than one wine maker that there would be a lot of rose made in 2011. Fortunately for the wineries, the rose market has blossomed in the past few years. We tasted a lot of roses during our visit and all were well made and unique, from the dry, crispness of wines from southern France to the fruity Cabernet Franc wines of the Loire. This is a great niche for the summer crowd in the Hamptons and the city and the wineries are taking full advantage of it. The roses are typically not saignee wines but made especially as roses, most often from Merlot and Cabernet Franc.

At every winery we were met by swarms of fruit flies. We wondered why this was a fruit fly year and the impact they would have on wine production, from sour rot in the vineyard to fermentations in the cellar. Does anyone know why fruit flies are worse in some years than others? One thing for sure, tasting room staff hate fruit flies, we were lucky not to get swatted by a frantic server.

There isn't anyone quite like Stephen Mudd in the Eastern wine industry, and not just Steve the wine grower but Steve the person. When it comes to high quality *vinifera* viticulture, he is unsurpassed. Gary said that he had smoke coming out of his ears after talking to Steve for 90 minutes. The gray matter is definitely in over-drive when you are in a conversation with Steve and it's information overload to the n<sup>th</sup> degree. Gary noted that Steve has a habit of ending sentences before they are over and counting on you to finish them and then starting in on the next one while you are still working on the previous one. I've known Steve since I was at Pindar in 1983 and nothing has changed. He is one of the smartest, shrewdest, most savvy wine growers in the U.S. He deals with conditions that no California wine grower would tolerate and has developed such keen skills of observation that little escapes his attention. Most impressive is his ability to connect dots of cause/effect and react, very swiftly and decisively in the vineyard. Steve follows hard on his father Dave's reputation as hard-nosed, no-nonsense farmers who are



**Telling like it is (or was), there's no one like Steve Mudd**

if we had a dry fall, but we didn't and the smart growers placed their money on wet and took remedial action during the summer in their IPM and fruit management strategies. On a trip to Erie this spring I remember seeing a couple of rows missed by the sprayer and BB-size berries completely covered with downy – it demonstrates how opportunistic diseases are and that one missed application in certain conditions and “POW!”, they are out of control. Steve plans his IPM very carefully, for example saving his final manzate application with its 66 day PHI for the last moment to push it deep into the summer. Leaf removal is also a critical practice and even more so in a wet year like this. Steve is removing leaves earlier than before, as soon as bloom to manage botrytis and powdery mildew. He described a Pinot Noir vineyard where he was allowed to remove leaves using an Avidor on a few rows at bloom. The Avidor creates a vacuum to remove leaves, and yes, it like other leafing machines may damage fruit but it's worth the trade off to get the job done when it needs to get done. When he noticed that the Avidor was removing flower caps he stopped. He noticed later that the early leaf removal area had less rot than the standard timing so early removal actually turned out to be an advantage. This correlates well with the research done by Bryan Hed, Penn State grape pathologist in Erie who has been testing trace bloom leaf removal to open up tight cluster varieties like Vignoles and Chardonnay. In the 10/13 *Lake Erie Regional Grape Program Electronic Update* Bryan wrote this about his leaf removal research:

*The cool, wet weather over the past week has favored Botrytis and rots are developing from inside and outside of clusters as berry skin integrity continues to deteriorate. Cultural methods like leaf removal in the cluster zone have provide noteworthy reductions in rot development in our trials with Chardonnay and Riesling this year; leaf removal at trace bloom and fruit set resulted in an 80 and 50% reduction in bunch rot on Chardonnay, respectively and 64 and 56% on Riesling, over no leaf removal. Hand leaf removal is an expensive addition to any rot control program, but our results suggest that leaf removal can reduce late season bunch rots in every year, provide more consistent rot control each year in spite of the weather, reduce reliance on expensive fungicides, increase the overall efficacy of your post bloom fungicide program (and not just your for Botrytis specific fungicides by for all your fungicides), and, if you're handpicking, even reduce the amount of time spent picking, as clusters are easier to locate. Lastly, post set leaf removal can be mechanized, which may increase cost effectiveness. (Bryan Hed)*

Maybe in our potentially wet growing season this needs to become a standard practice and if it can be mechanized, so much the better. Pulling leaves is a really important part of vineyard management here. He says you can't pull leaves too early but sunburn is a concern, it occurs within a few hours of the clusters being exposed so remove the west side in the cooler morning hours and then switch to the east side later. The east side always gets removed first in the spring. And when people tell him he does too much he tells them not to worry because they grow back, which they do, necessitating multiple leaf removal passes. It's not just the rain but high humidity on Long Island is another good reason to keep the

more interested in getting the job done than the romance of wine. Dave was an Eastern Airlines (remember it?) pilot who got into the vineyard development and management business in 1974. I believe the Mudd's had the first machine harvester on Long Island and it was tested at Pindar when I was there – Steve at the helm and me wondering if he was going to knock down all of the vines. We were all learning together at that time.

Steve told us about seeing downy mildew on inflorescence this spring that was an early warning sign of things to come this year. He knew we might be in for trouble. There are always a lot of “what ifs” in farming, like what

fruit zone open. The fruit was wet most of the month of September which greatly enhanced the disease risk.

We talked about possible causes for cessation of brix accumulation. Steve thought the leaves got so beat up in the storms that the vascular connections were compromised and carbohydrates could not translocate. He observed that netted vineyards kept their leaves in place better than those without nets, an unexpected benefit of nets in a storm. However, the mostly likely cause of lack of sugar is dilution, even in the loamy-sandy soils of Long Island, when this much rain falls it gets into the berries, one way or other.\* He manages a lot of acres and some vineyards got more water than others and there are soil differences on the North Fork. Berries were bloated and in some cases splitting was a problem, followed by sour rot and botrytis.

Steve is still looking for Indian summer and particularly cool nights (high 30s, 40s) which he referred to as “nature’s reverse osmosis” where brix will rise and acids stay low. Even in years with an early frost he has left Cabernet Sauvignon fruit on the vine for up to 2-3 weeks without leaves and seen increases in brix and flavors because stored carbohydrates are able to keep the vine functioning. We think we saw this effect in cool, wet vintages in Oregon with the very late clone 108 of Chardonnay. The harvest on the North Fork often extends into early to mid-November so heat is critical in October. One reason he doesn’t like high density is because he doesn’t see much light on the ground to provide warmth.

Steve’s home vineyard in Southold has some of the oldest Cabernet Sauvignon vines on the island, planted in 1974. He also has old vines of Colmar and Musque clones of Chardonnay, the latter making a remarkably spicy and fruity wine, more reminiscent of muscat. The soils have more clay and are cooler, which means a later bud break and ripening. The vines are trained with four canes on a two-level system like the one used in the Finger Lakes and Ontario which spreads the fruit zone and, somehow, keeps the shoot distribution and canopy density in order. It’s a very well-managed vineyard but late. I have always been told that the east end of the North Fork is cooler than the west side.



2 level, four cane training on Chardonnay vines

We talked a little about the differences between 2009 and 2011. In '09 Merlot bloom was July 10, about three weeks late, and he knew the vintage was in trouble. On 13 farms he needed to get 20 wine makers aware of the situation. Wine makers don’t go into vineyards unless harvest is imminent and many got caught off guard by the drastic reduction in crop, up to 60% in some vineyards. Moral of story: wine makers, please listen to and respect your growers! He talked with Sam McCullough about how little crop is economically viable for a winery and Sam, who works for Lenz, said 1 ton per acre. Depending on wine prices, this could be true and demonstrates how the value-added benefit of wine extends from the vineyard to the tasting room.

*\*Research by Markus Keller at Washington State University indicates that water accumulation in the berry is not primarily via roots but likely through the berry. Even more recent work in Germany has demonstrated that water enters the berry through the stem receptacles but the exact pathway is not fully understood. One way or other, we know dilution is occurring but berries seemed not to recover this season.*

Steve doesn't apply foliar fertilizers and prefers amendments to the soil. He takes petioles each year and soil samples every other year. Potassium is added every two years to replace what is used. The native, sandy soils here have pHs in the mid-four range, his ideal is 6.0 to 20" depth. High calcium or magnesium lime is used according to soil nutrient balance. Stephen said that if N is needed in a vineyard, a fall application of 20-10-10 will be used to get the vines going in the spring and not affect fall wood acclimation.

Tim Martinson explained that a current research trial in the Finger Lakes applied three applications of foliar nitrogen to Riesling which raised yeast assimilable N from 40 to 100 ppm (not near the 200 ppm recommended for fault-free fermentation) but also increased incidence of botrytis from 5% to 45%. The idea is to add enough for fermentation benefits but not enough to reactivate a vine's vegetative growth. He made this observation in the 10/7 issue of *Veraison to Harvest*:

*As I have collected berry samples from different Riesling vineyards this week, I've noticed a lot of significant differences in botrytis related to both management and overall vine size. Sites with shallower soils (and therefore smaller vines) had more open canopies and smaller berries. One grower who did a late season (August) leaf removal (close to 100% in the fruit zone) had very low levels of botrytis. (Tim Martinson)*

Research that Tim is doing with Wayne Wilcox and Justine Vanden Heuvel at Cornell looks at the effects of canopy management on fruit quality, including incidence of rot on Vignoles, a very tight-clustered hybrid variety. Their results demonstrated that reducing shoot density to five shoots per linear foot reduced disease by almost half, and removing last year's nasty rachises (stems) as part of a vineyard sanitation program will also help to reduce disease problems.

What I'm getting from all of this may be that a small to medium sized, balanced vine is the way to go, but still with judicious fruit zone management in the form of leaf and lateral removal and cluster positioning. The vine size is determined by site characteristics, plant materials and viticulture management. On Long Island, it is possible to achieve all of these virtuous features. This is not viticultural rocket science. The best growers I have known here are already doing all of these things but it's nice to have research evidence to support cause and effect. If you toss in Tony Wolf's vigor management work in Virginia using rootstocks, cover crops and root manipulation (pruning and restriction bags), it's very evident canopy and crop size need to be strictly designed and managed for optimum fruit quality.

Stephen said that growers need to decide the direction of vintage conditions in June and make a commitment in the management of the vineyard. June is the big canopy management month in Eastern vineyards and the work done now will have an impact on the quality of the vine and wines deeper into the season. An early bud break and warm summer in 2010 may tempt growers to hang a bigger crop with the hope of an early harvest. Late bud break years like 2009 and 2011 may portend a late harvest and should give growers a reason to examine their yields, IPM programs, and cultural practices. My advice for high quality wine production is to farm every year as if it will be the vintage from hell, reds more carefully than whites, and according to wine price points up and down the scale.

Premium Wine Group, under the leadership of Russell Hearn, the fine winemaker at Pellegrini Cellars, has become a giant custom crush facility with all the latest wine making bells and whistles. We arrived just in time to see a new Euroselect conveyor destemmer (see photo to right) be christened for use. They have also added 20,000 gallons of new tank capacity and fixed must lines to every tank. This was an absolute beehive of activity and it was difficult to see



the floor through all the crisscrossing hoses. The wine lab is well-equipped, most notably with an enologist, and the wine makers work with Russell and John Leo, their long time cellar master. If you believe that the more minds available the better the outcome as I do, then this is the place to be. There's a lot of brain power at work here.



The nerve center of LI viticulture: meeting with Alice and Libby at LIHREC

Of course we visited Alice Wise and Libby Tarleton at the Cornell Long Island Horticultural Research and Extension Center in Riverhead. Alice and Libby maintain an immaculate, commercial-caliber (actually better than many commercial vineyards) vineyard for their research work that includes a variety trial, alternative pest and weed control practices, and a grower cooperator vineyard floor management trial. I consider Alice's weekly updates to be essential information for anyone growing *vinifera* or high quality hybrid grapes for wine in the Eastern US. She is

completely tapped into the conditions of the vineyard and whether you are in Virginia or Ohio, the information from Long Island can be helpful. Her previous work with bird netting is the only of its kind that I know about and has given valuable insights into the effectiveness of various netting products. A visit to Long Island would not be complete without seeing the research vineyard at LIHREC.



Kareem Massoud, wine maker at Paumanok

that I drank when I was a grad

Our final stop was at Paumanok, the estate of Charles and Ursula Massoud, who are great emissaries of Long Island wine. They are lucky to have their three sons working in the business. The emphasis has always been in the vineyard and getting the best fruit possible. We tasted through their 2011 whites that are uniformly fruity, bright, clean and fresh, and all seemed to have great finished wine potential. They are notably famous for their Chenin Blanc, which may be the only one on the East Coast and it's easy to see why when you taste it – it's loaded with grapefruit and pineapple flavors. Every restaurant and the tasting room at the winery were sold out, save one (thank goodness) so we got to try the 2010 and it was delicious – it reminded me of fresh and fruity Chenins from the Sacramento Delta region

Over the years in this business I have often wondered if great red wine can be made in sandy soils. A fascinating 3-way and 9-wine experiment by Kees van Leeuwen at Chateau Cheval Blanc appears to indicate



Charles Massoud, the main guy at Paumanok

on their terroir that intensity in red wine appears in descending order from gravel to clay to sand. The white wines on Long Island are superbly rendered and maybe this cool maritime region is destined to be a great white wine region. The reds are more unpredictable but when they are able reach full maturity wines of distinction and class are produced. But the nerve wracking, nail biting exercise of waiting until late October or early November for reds to ripen is very stressful and risky. I do not see the industry shifting its varietal mix to earlier ripening reds, the Bordeaux reds are well entrenched here. Another important and perhaps less pleasant reality of trying to raise a wine region to the top level is capital, which is needed in significant quantities to extract the full goodness from the terroir. It takes infrastructure in the form of experienced professionals, equipment, facilities and vineyards to make wine that will compete. On Long Island, this level of investment has occurred, perhaps a self-selecting group due to the high cost of land on the East End. As I considered what may be the next frontier for Long Island, particular for red wines it might include a more accurate mapping of soils to find the right combinations of sand and clay to promote fruit maturity. Even though we think of Long Island as essentially a flat region there is rise and fall in the topography and these should be mapped and used to tweak the most desirable meso climate benefits. Applied research on vine spacing and density, new clones, rootstocks and irrigation scheduling will probably also help growers to get the fruit maturity that is so elusive in red varieties.

Long Island is an education. I tell anyone who wants to start a vineyard to go to Long Island with your eyes, ears and palate wide open and let it soak in because this is the standard you should strive for. If you fancy yourself as a serious commercial wine producer in the East it is essential to visit Long Island on a regular basis to see the vineyards and wineries, taste the wines, and talk to the professionals who make them.

There are lots of indicators that a wine region has matured and is making good wines. When someone wants to write about you, you are probably doing well. There is a very informative local magazine called the [Long Island Wine Press](#) that appears quarterly that is all about Long Island wines. Christopher Tracy writes a regular column for [Edible East End](#), part of the wonderful regional Edible magazine series. Jane Starwood's *Long Island Wine Country* book is a wonderful guide to the area's wineries and hospitality delights. Howard Goldberg frequently writes about Long Island wines in his [Long Island Vines](#) column in the New York Times (you can't pay for this kind of exposure). We dined in a seafood restaurant that had only Long Island wines on its lengthy wine list. That's a great sign of progress for any wine industry. As I said before, the presence of LI wines on New York City wine lists may be the ultimate affirmation that a wine region has come of age.

There are so many people to thank who make a viticultural tour like this possible. The wine makers who took time to during a busy harvest to talk to us, Roman Roth, Larry Perrine, Christopher Tracy, Rich Olsen-Harbich, Kip Bedell, Patrick Caserta, Robin McCarthy, Charles and Kareem Massoud. In the vineyard, Steve Mudd and Dave Thompson are brilliant. We appreciate the polite tasting room staffs who put up with us and the fruit flies. Alice Wise and Libby Tarleton hosted our visit and provided us with great local information and color. We missed a lot of people on this visit and hope to bother them at a later date. As the Arnold says, "We'll be back." Thank you!

Part of our informal goal on this visit was to calibrate the quality of Long Island wines in our experience with international benchmark wines. We tasted a lot of wines during our two day tour, including many from the current vintage - Gary recorded and took notes on 52 bottled wines and 21 tank and barrel samples (available upon request). I lost track after the 11<sup>th</sup> wine. I can say that they are all minimally very good, most are very good, and some are outstanding. I qualify my remarks about the quality of Long Island by saying that even though we tasted many wines, we visited only nine of about 35 wineries and tasted only a small fraction of all the wine that are available. Even the wines from 2011 showed very well, perhaps not the lift or finish one would hope for but most the reds are yet to come and there is still a

lot of winemaking ahead for these wines. My policy is never judge a wine until spring, especially a red wine. I can say without reservation or hesitation that this is the best collection of wines from outside the west coast I have ever tasted. I frame this experience in my long history with Long Island wines going back to 1983 when I worked at Pindar. What a long, long way these wines have come. I could not be more proud and pleased for the people who stayed, persevered and figured out how to make these wonderful wines and put Long Island on the international wine map. It is what Pennsylvania and all other Eastern wine regions should aspire to achieve. Some readers may wonder how we managed to taste so many wines in just 2 days – 1-2 ounce pours, spitting and dump buckets, and focus is the key to survival.

**Thank you to all of the wineries and wine makers who poured wines for us.**

Wolffer - <http://www.wolffer.com/>

1. 2011 Sauvignon Blanc (tank) – bright citrus and melon fruit, clean, fresh
2. 2011 Pinot Noir Rose (tank), grapes from Wagner in Finger Lakes – intense strawberry aromas, very clean with good acidity
3. 2011 Chardonnay for cuvee (tank)
4. 2010 Estate Pinot Noir (barrel) - wow! Elegant fruit, classic aroma of Burgundy, great depth, layers of ripe, dark fruit
5. Amarone (barrel) – blend of Cabernet Sauvignon and Merlot, really dense and very ripe, balanced, great structure
6. 2008 Perle Chardonnay – ripe fruit, extracted, round, full body, nice acid backbone
7. 2010 Grandiose Rose (66% Merlot, 26% Cabernet Franc, 8% Chardonnay), aged on lees in neutral French oak barrels.
8. 2009 Landius Pinot Noir – ripe cherries, earthy and delicate, with soft tannins, smooth in the mouth
9. 2007 Merliance Merlot (a collaborative wine between north and south fork wineries) – more earthy in aroma and flavor, rich
10. 2008 Lambardo Merlot
11. 2008 Christian Cuvee Merlot
12. 2008 Caya Cabernet Franc
13. 2007 Fatalis Fatum Red Blend

Channing Daughters- <http://www.channingdaughters.com/index.php> (visit the website for exact variety and blend proportions for each wine)

1. 2010 Sylvanus – dry, delicate, round and smooth with lots of fruit (60% muscat, 30% Pinot gris, 10% Pinot blanc).
2. 2008 Mosaico
3. 2011 Chardonnay musque (tank sample) – bright with peach flavors along with citrus and lemon, very tasty!
4. 2008 Le Enfant Sauvage – native yeast, barrel fermented in Slovenian oka
5. 2010 Ramato (skin fermented Pinot Grigio) – hmmm, not sure where to go with this wine, remarkable copper color with honey and apricot aromas.
6. 2010 Rosato Cabernet Sauvignon (Mudd Vineyard, North Fork)
7. 2009 Blaufrankisch (25% Dornfelder)
8. 2009 Blaufrankisch (Mudd Vineyard, North Fork) – this was my favorite red, delicious fruit, balanced with nice acidity, fresh and clean.
9. 2011 Pinot Gris (skin fermented)
10. 2008 Sculpture Garden (95% Merlot, 5% Blaufrankisch) – earthy with good balance and medium body, nice acidity and berry fruit.

Other wines:

1. 2010 Bedell Taste Rose
2. 2006 Lenz Bon Appetit Chardonnay (stainless steel)
3. 2010 Jamesport Sauvignon Blanc
4. 2007 McCall Vineyard Pinot Noir
5. 2010 Paumanok Chenin Blanc
6. 2010 Raphael Sauvignon Blanc

Bedell - <http://www.bedellcellars.com/>

1. 2010 Cabernet Franc (barrel) – dense, rich, dark fruit, a magnificent wine
2. 2010 Corey Creek Gewurztraminer – not the classic spicy gewurz I’m used to but very bright and fruity
3. 2010 Estate Viognier – not quite the ripe, tropical flavors of Condrieu but certainly a delicious, fruit-driven wine
4. 2009 Cabernet Franc – bright fruit, fine balance of oak with good acid structure, savory herbal notes.
5. 2010 Gallery is a blend of Chardonnay, Sauvignon Blanc and Viognier. The wine is barrel fermented and aged, and is round, crisp with bright fruit
6. 2009 Taste Red is a blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot and, for a bit of pepper, some Syrah. A lovely wine in every aspect.
7. 2010 Chardonnay is half barrel, half stainless fermentation, topped with local beach stones (I didn’t get the story behind this practice). Bright, fresh, clean and fruity.

Roanoke (did not taste) - <http://www.roanokevineyards.com/>

Shinn - <http://shinnestatevineyards.com/>

1. 2011 Gewurztraminer (tank)
2. 2011 Sauvignon Blanc (tank)
3. 2010 First Fruit Sauvignon Blanc is always a delightful, fruity, very slightly herbal, wine that is perfect with oysters.
4. 2008 Estate Merlot with 5% Malbec has plummy fruit, lovely tannins, very ripe and balanced.
5. 2010 Chardonnay is unoaked but had eight months of lees contact so it is smooth, round, soft with pear fruit and nice acidity.

Sparkling Pointe - <http://sparklingpointe.com/joomla/>

1. 2001 Brut Seduction – aged 8 years on the lees this is an incredible bubbly. Extremely fine and persistent effervescence, yeasty, creamy, all the hallmarks of a classic Champagne.
2. 2006 Blanc de Blanc
3. 2007 Brut

Premium Wine Group – <http://www.premiumwinegroup.com/Home.htm>



Martha Clara - <http://www.marthaclaravineyards.com/>

1. 2010 Riesling – 2011 Governor’s Cup winner, grapes are from Bill Darymple’s vineyard in the Finger Lakes. It’s got the acid and racy Riesling character that defines the variety.
2. 2010 Estate Riesling – more petrol, full body, peach and pear fruit, as good, maybe better than the Governor’s Cup wine.
- 3.

Paumanok - <http://www.paumanok.com/>

1. 2011 Chenin Blanc (tank)
2. 2011 Sauvignon Blanc (tank)
3. 2011 Riesling (tank)
4. 2011 Merlot (tank)
5. 2011 Chardonnay (tank)
6. 2010 Festival Chardonnay is a lovely unoaked wine with loads of clean and fresh fruit with a nice acid structure and balance
7. 2007 Assemblage – Parker notes: "Merlot with 22% Petit Verdot and 9% Cabernet Franc...smells and tastes of ripe blueberry and blackberry tinged with pungent herbs and white pepper. Lean in texture but infectiously juicy and bright as well as palate staining, this concentrated, energetic blend should be worth following for at least a decade."
8. 2005 Tuthills Lane Cabernet Sauvignon is a very big wine made from a challenging vintage with very ripe fruit, full bodied with lots of tannin.

Reference resources:

1. Cornell Viticulture and Enology Program’s *Veraison to Harvest* newsletter - <http://grapesandwine.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/index.cfm>
2. *New York Vine Balance* is the sustainable viticulture program developed by Alice and Libby and then adopted statewide. It is the model for sustainable winegrowing in the eastern states and an essential document for all eastern wine growers to read. <http://www.vinebalance.com/index.php>
3. Tim Martinson is the state viticulture coordinator at Cornell. He visited Long Island in 2007. You can read his notes at <http://blogs.cce.cornell.edu/grapes/files/2007/08/long-island-viticulture.pdf>.
4. Long Island Wine Council website contains winery and travel information about Long Island’s wineries. <http://www.liwines.com/>
5. *Can Long Island Make World Class Wines?* By Lettie Teague. Food and Wine magazine. Interesting observations from the consumer side of Long Island wines. <http://www.foodandwine.com/articles/can-long-island-make-world-class-wines>
6. *Long Island Wine Country* by Jane Starwood may be the most recent definitive guide to the wineries and people of the Long Island wine industry. <http://www.janestarwood.com/Book/book.html>

Travel notes: Alice suggested that we stay at the Silver Sands Motel (<http://silversands-motel.com/>) in Greenport, right on the Peconic Bay with its own beach and a \*\*\*\* view. The pink bathroom and chocolate squiggles on the tile floor are absolutely 50s. But it is comfortable, has a flat-screen TV, frig and wireless, what more could you ask for?

We dined at Azure in Southold (all LI wine list) which specializes in local seafood and the Jamesport Country Kitchen, also plenty of local wines and produce. The Cutchogue Diner is a landmark that can't be beat for local color and flavor. Wickham's Fruit Stand has DEE-licious cider donuts and pies (same as when I lived there in the 80s).

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