

Great Wines from New York State

NEW YORK:

- Second largest producer of wine in the US, though the majority are native vines, not *vitis vinifera* (source of fine wine grapes)
- Commercial winemaking dates to 1840s from native grapes on Long Island
- Dr. Konstantin Frank first successfully cultivated *vitis vinifera* in the 1960s
- Two major climate types resulting in different wine styles and major grapes grown: milder, maritime climate on Long Island; cold, continental climate around Finger Lakes
- American Viticultural Areas
 - Long Island
 - North Fork of Long Island
 - The Hamptons
 - Finger Lakes
 - Cayuga Lake
 - Seneca Lake
 - Hudson River Valley
 - Lake Erie
 - Niagra Escarpment



1) Element Riesling '09 – Finger Lakes, New York

- Riesling is a high-acid, light-bodied and age-worthy white; it can be made in a wide range of styles from bone dry to very sweet
- Finger Lakes climate is quite cold, although the lakes (formed by glaciers) are a moderating influence
- Element label is made by Master Sommelier Christopher Bates seeking to emulate “old world” style in an up-and-coming, cool-climate but “new world” area
- From the Element website: “Technical notes: We don’t really have any. We are not very techy, nor do we see much use in having them...”

2) The Red Hook Winery Vipolze SK Reserve '10 – North Fork of Long Island, New York

- Long Island AVAs have a much longer growing season than northern AVAs due to proximity to ocean; soil is glacial deposits of sand, gravel, silt and clay
- Grapes are 40% Sauvignon Blanc and 60% Chardonnay, fermented on their skins to give the wine added texture, secondary flavors and the distinct orange color
- Grapes come from the North Fork but are made in a warehouse-turned-winery in Red Hook, Brooklyn, by experimental California winemaker Abe Schoener
- Goal of Red Hook Winery, owned by Brooklyn native Mark Snyder, is to “work with a liked region and make it loved.”

3) Channing Daughters Chenin Blanc '12 – The Hamptons, New York

- The Hamptons are on the South Fork of Long Island with more water-retentive soils
- Chenin Blanc is a high-acid and full-bodied grape from France’s Loire Valley
- Channing Daughters does all of their vineyard work by hand and stomps grapes by foot; they focus on individual vineyard designations and many “offbeat” varieties
- Channing Daughters was started in 1982 when Walter Channing, a venture capitalist and carpenter/wood artist planted Chardonnay vines on his Long Island farm

4) Ravines Wine Cellars Pinot Noir Rosé '11 – Finger Lakes, New York

- This rosé is made by letting juice from the Pinot Noir grapes soak on the (red) skins for just a short period of time, bleeding out some of the color and tannins
- Ravines is known for hand-harvesting the grapes and treating them very carefully
- Ravines was started by Morten Hallgren, a native of Provence, whose family owned vines and made wine; Hallgren worked there and at Cos d’Estournel in Bordeaux prior to coming to the Finger Lakes to work for Dr. Konstantin Frank
- Ravines is located on Keuka Lake, named after the two ravines on either side of the property, where cold winter air settles away from the vines

5) Macari Vineyards Cabernet Franc '08 – North Fork of Long Island, New York

- Cabernet Franc is a parent of Cabernet Sauvignon with more herbal, peppery notes
- Macari family owned their waterfront property in Mattituck for 50 years but only planted vines and founded the winery in 1995
- Macari focuses on biodiversity (they also raise cows, goats, donkeys and horses), biodynamic viticulture and experimenting with new grape varieties

6) Shinn Estate Merlot '09 – North Fork of Long Island, New York

- Husband and wife Barbara Shinn and David Page started Shinn Estate in 1998 and only planted vines in 2000, devoting themselves to organic and biodynamic farming
- Shinn’s wine cellar runs on solar and wind power, and the juice is moved by gravity; they also have a distillery! And you can stay at their B&B on the property...

THANK YOU for joining us at our Great Wines of New York State class. Corkbuzz was conceived around our love for wine and the way it brings people together. In that spirit, we are excited and grateful to be able to welcome you into our “home,” to sit down together and share, explore, learn, laugh and indulge.