

Long Island Portfolio

Tim Martinson

I want to highlight here the wineries we visited and what we saw on our tour:

Bedell Cellars:

www.bedellcellars.com

A. General manager **Trent Preszler** (former student of Jerry White) and Vineyard manager **Dave Thompson** (Shown here with Justine Vanden Heuvel) showed us around the vineyard and winery, and provided a tasting of Bedell Cellar's wines.



B. Bedell's 30+ acres of vineyards (another 50 acres on two additional sites), planted in the 80s and 90s stretch out behind the tasting room and production facility.



C. Vineyard equipment includes a Pellenc harvester, with many attachments to accomplish other tasks such as leaf-removal and spraying. This unique attachment is for mechanical sucker removal.



Photo courtesy T. Preszler

D. Trent Preszler poured us a series of 5 wines, including two styles of Merlot and several high-end blends.



Notable among these was a white wine called 'Gallery'. It is a blend, bone dry, of barrel-fermented Chardonnay, Viognier, and Sauvignon blanc. By adding the aromatic whites to the Chardonnay, a unique array of flavors and mouthfeel was created. The 'Taste White' blend adds Gewurztraminer and Riesling.

Raphael:

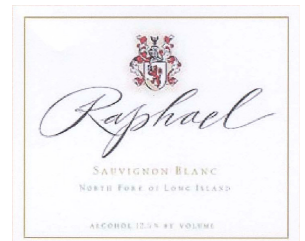
www.raphaelwine.com

Winemaker and general manager **Rich Harbich** (right, with Larry Perrine (L), Justine Vanden Heuvel, and Alice Wise (R) hosted a reception for area vineyard managers .



Raphael is a member of the Merlot alliance, whose members are dedicated to 'advancement of quality in the production of Merlot Wines'
www.longislandmerlot.com

Sauvignon blanc (right) is also produced on-site, and the wine I tasted had very distinctive grapefruit aromas, and was very crisp and clean tasting. (No, I'm not good at sensory descriptors, but I liked it and it tasted distinctive)



Channing Daughters

www.channingdaughters.com

Larry Perrine (right, in photo), who organized the industry tour with Alice and, and who owns the winery along with his partner Walter Channing, has built an eclectic selection of wines, heavily featuring an array of unusual blends made by winemaker **Chris Tracy** (left in photo).



Larry completed a master's degree at Cornell with Enologist Tom Cottrell and viticulturist Bob Pool, and is very committed to viticultural research and extension, as well as a NY Wine and Grape Foundation board member.

The 20 acres of vineyards include Merlot and Chardonnay, but also a number of different varieties co-planted in a single (or two) block, including: Muscat Ottonel, Pinot gris, Pinot blanc, Tocai friulano, Sauvignon blanc, and Gewurztraminer. In the vineyard, there are 1-2 panels of each variety, randomly interspersed.



Wines we tasted included blends such as 'vino bianco', which is fermented separately, then blended from several varieties, and 'Sylvanus' - made from the field blend, picked together and fermented together. These dry blends (and numerous other wines) are sold through the tasting room, but also marketed to restaurants, where winemaker James Tracy, a chef by training, knows which ones are probable matches for specific dishes prepared by his fellow chefs.

Wolffer Estate

www.wolffer.com

Vineyard manager **Richie Pisacano** (center) and winemaker **Roman Roth** (right) showed us around this South Fork vineyard and winery in Sagaponack.



I recall being at Wolffer in '98 with a tour group from the Finger Lakes. At that time Richie was doing cluster counts on about 1% of the vines, in an effort to bring the variable vineyards into balance. Talk about 'Precision Viticulture'! Now 8 years later, it appears he has succeeded. The vines look beautiful. Richie shoots for 3-4 shoots per foot of canopy and cropping levels from 2.5-3.5 T/acre. Irrigation is selectively applied to parts of the vineyards (see slight rise in the photo) where Richie's experience indicates that the soils are droughtier.



In addition, there is a small block with vines trained to about 8 training systems, including VSP, Scott Henry, head-trained vines, GDC, Lyre, and others.



Wines. We tasted about 8 wines with winemaker Roman Roth, including 4 different Merlots, a couple of Chardonnays, a dessert wine (ice wine) made from Chardonnay and a small block of Vignoles, and a unique apple wine, appropriately labeled the 'Big Apple'. All were flawless, and the series of Merlots exhibited increasing concentration as one moved up the scale from entry level to vineyard designate.