



**NEW YORK
WINES**



LONG ISLAND

Maritime is the perfect time

Even though it's in our name, some may not think of us as an island. But we're the largest in the U.S. and the coolest in a lot of ways...especially when it comes to wine.

Boldly, Unhurried

With the influence of the Atlantic surrounding us, the cold water delays the spring growing season and prevents early-season damage, winter sets in later as the waters that warmed all summer give off their heat, and grapes enjoy ideal conditions.



GRAPES: *Vitis vinifera*
SIZE: 53 farms, with 1,815 acres (735 hectares) under vine
AVERAGE GROWING SEASON: ~225 days

The V in variety

More than in any place in New York, on Long Island you can find a tremendous variety of vinifera grapes planted in a small area. Unlike some other New York winegrowing regions, Long Island is based almost exclusively on a foundation of vinifera grapes.

Merlot—has a complex aroma of black fruit, earth, and floral character and shows layers of cassis, black cherry, blackberry, blueberry, and plum. **658 acres (266 hectares)**

Chardonnay—produces light- to medium-bodied wines with balancing acidity. **440 acres (178 hectares)**

Cabernet Franc—tends to be light in both color and tannin and can be dominantly fruity or display aromas of bell pepper or jalapeño. **215 acres (87 hectares)**

Cabernet Sauvignon—has a small grape size and high skin-to-pulp ratio, which leads to highly tannic, full-bodied red wines. **143 acres (58 hectares)**

Pinot Noir—may have an intense aroma of black cherry and spice that suggests cinnamon, sassafras, and mint and vegetal flavors such as ripe tomato and mushroom. **87 acres (35 hectares)**

Sauvignon Blanc—can range from grassy to fruity depending on climate and ripening conditions, with notes of tropical fruit including melon, papaya, and passionfruit. **82 acres (33 hectares)**

Wineries in New York State BY AVA



FINGER LAKES / 144
LONG ISLAND / 82
HUDSON RIVER REGION / 59
LAKE ERIE / 20
UPPER HUDSON / 20
THE NIAGARA ESCARPMENT / 8
CHAMPLAIN VALLEY / 7
OUTSIDE AVAs / 131
TOTAL 471

A walk on the mild side

Long Island winters are considerably milder than most of New York. Our wines still exhibit the best qualities of cool climate varieties, but the warming influence of the ocean lets grapes that struggle in other regions thrive here.

Island **time**

We all know that time flows differently on an island. It's true on Long Island, and it has a remarkable effect on our grapes. Growing longer. Ripening slowly. Luxuriating in warm days and cool nights. This lets vinifera grapes thrive and our winemakers create delicious varieties that pair well with food, invite new experiences—and grow even greater with time.

Sub(marine) **AVAs**

The Long Island AVA covers the majority of the island itself. The eastern part of the island is considered mid-latitude maritime, and growing conditions are strongly influenced by proximity to the ocean. It also contains two sub-AVAs that are close in proximity to each other but are influenced in different ways by the Atlantic and the differences in soil.

North Fork—The North Fork is protected from the Atlantic by the South Fork and Peconic Bay. The deep, well-drained soil is medium to moderately textured and nearly level or gently sloping. Soil and climate combine to make it ideal for many vinifera grape varieties. Hence, it was here that the first vineyards were planted in 1973.

The Hamptons—The southern sub-AVA was the outwash plain as the last glacier in the area melted, resulting in sandier soil than in the north. It is also in direct contact with the Atlantic, which provides moderating breezes but also more severe weather as fall approaches. Home to more beaches and vacation homes, the Hamptons has fewer wineries than its northern counterpart.

Cool history

You might be tempted to see New York as a young winemaking region. But don't be fooled; the history of wine in the United States runs right through our state.

Following Moses—Moses Fournier, a French immigrant, introduced wine grapes to eastern Long Island in the 18th century, and by the 20th, many people followed his lead and small backyard vineyards flourished.

Grape expectations—In 1972, Louisa and Alex Hargrave, convinced of the potential of Long Island's soils and climate, purchased a 66-acre (27 hectares) potato farm on the North Fork and planted 17 acres of Cabernet Sauvignon, Pinot Noir, and Sauvignon Blanc to start the area's vinifera revolution.

Farm to Fork—In 1979, farmers planted the first vinifera vineyards on the South Fork. Bridgehampton Winery released its first wine in 1983.

Future focus—Long Island Sustainable Winegrowing, the first third-party certification for sustainable winegrowing in the Eastern U.S., has certified 23 vineyards and over 1,000 acres (405 hectares), representing over half of the AVA.

Water where it belongs

We're surrounded by water and receive an average of three to four inches (7.6 to 10.1 cm) of rain each month. But exceptional drainage lets our fruit thrive without undue concern about mold—ideal for sustainable winegrowing practices.



Moderating ocean breezes keep temperature extremes at bay on Long Island, providing long growing seasons and preventing winter damage. Grapes that take longer to reach their peak are able to thrive and make the region known for varieties that are ideal for age-worthy wines. For more about New York wines and our AVAs, visit newyorkwines.org

**Boldly,
NY.**