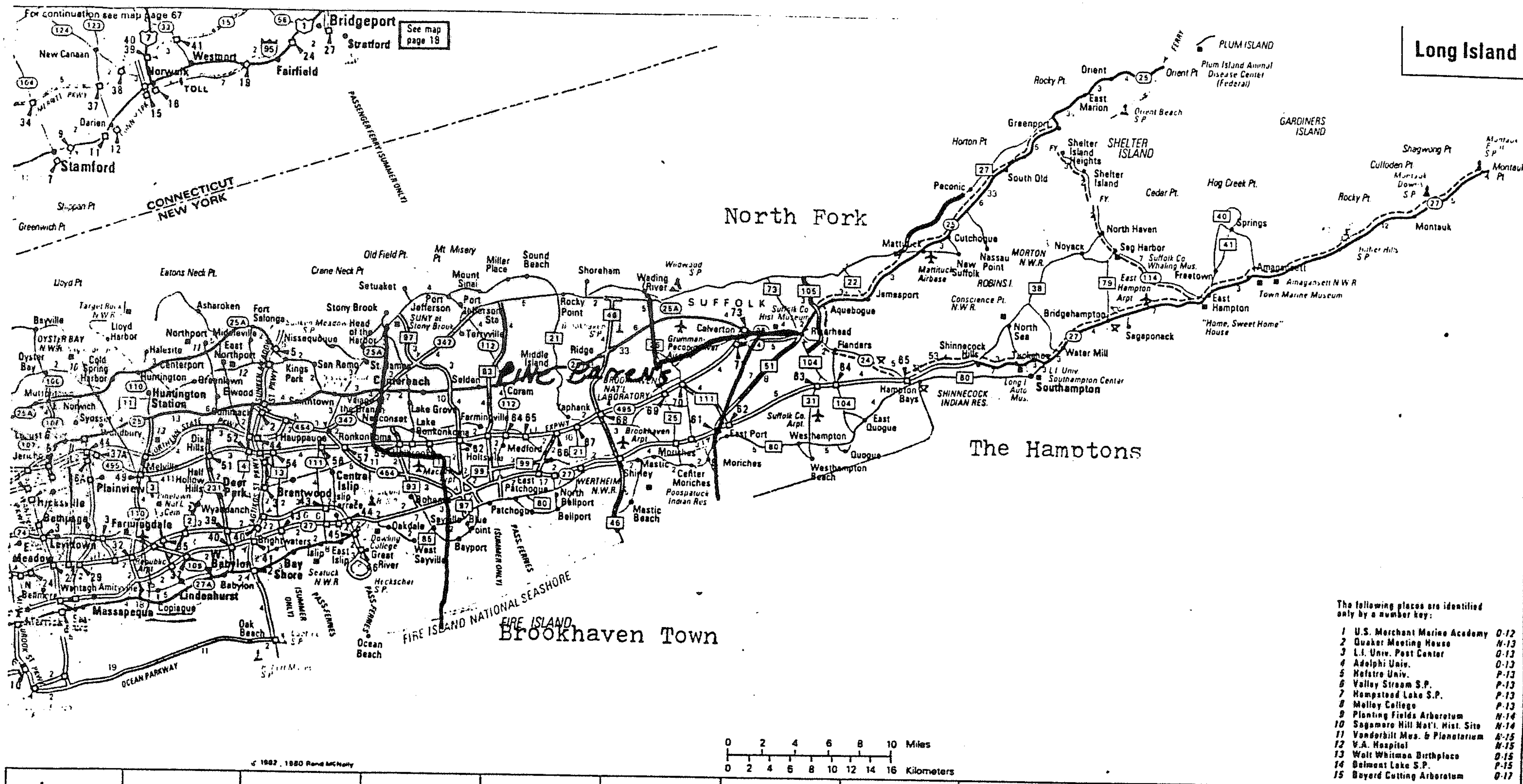
THE NORTH FORK OF LONG ISLAND:

Reasons For A Viticultural Appellation

Richard T. Olsen-Harbich
Winemaker/Vineyard Manager
The Bridgehampton Winery
President
The Long Island Grape Growers
Association

Alan LeBlanc-Kinne
Winemaster
Pindar Vineyards
Director
The Long Island Grape Growers
Association

July 1985


Long Island
North Fork
The Hamptons
Brookhaven Town
Pine Barrens
For continuation see map page 67
See map page 18
Bridgeport
Stratford
Westport
Fairfield
Norwalk
New Canaan
Darien
Stamford
CONNECTICUT
NEW YORK
PASSENGER FERRY (SUMMER ONLY)
PLUM ISLAND
Plum Island Animal Disease Center (Federal)
Orient
Orient Pt
East Marion
Greenport
SHELTER ISLAND
Shelter Island Heights
GARDINERS ISLAND
South Old
Peconic
Cutchogue
Mattituck
New Suffolk
Nassau Point
Noyack
Sag Harbor
North Haven
Springs
Montauk
Montauk Pt
Amagansett
East Hampton
Freetown
Bridgehampton
Sagaponack
Water Mill
Southampton
Shinnecock Hills
SHINNECOCK INDIAN RES.
Hampton Bays
Flanders
Riverhead
Aquebogue
Jamesport
Calverton
SUFFOLK
East Quogue
Quogue
Westhampton
Westhampton Beach
Moriches
East Port
Center Moriches
Mastic Beach
Shirley
Bellport
Patchogue
East Patchogue
Medford
Coram
Middle Island
Ridge
Shoreham
Rocky Point
Wading River
Miller Place
Mount Sinai
Port Jefferson
Setauket
Stony Brook
Selden
Centereach
Lake Grove
Ronkonkoma
Holtsville
Sayville
West Sayville
Bayport
Blue Point
Oakdale
Great River
East Islip
Islip
Central Islip
Brentwood
Hauppauge
Smithtown
Kings Park
Commack
Deer Park
Dix Hills
Huntington Station
Huntington
Northport
Centerport
Cold Spring Harbor
Oyster Bay
Syosset
Plainview
Hicksville
Bethpage
Farmingdale
Melville
Wyandanch
Babylon
Lindenhurst
Copiague
Massapequa
Amityville
Levittown
Bay Shore
Brightwaters
Oak Beach
Ocean Beach
FIRE ISLAND NATIONAL SEASHORE
FIRE ISLAND
OCEAN PARKWAY
BROOKHAVEN NAT'L LABORATORY
WERTHEIM N.W.R.
0 2 4 6 8 10 Miles
0 2 4 6 8 10 12 14 16 Kilometers
© 1982, 1980 Rand McNally
The following places are identified only by a number key:
1 U.S. Merchant Marine Academy O-12
2 Quaker Meeting House N-13
3 L.I. Univ. Post Center O-13
4 Adelphi Univ. O-13
5 Hofstra Univ. P-13
6 Valley Stream S.P. P-13
7 Hempstead Lake S.P. P-13
8 Molloy College P-13
9 Planting Fields Arboretum N-14
10 Sagamore Hill Nat'l. Hist. Site N-14
11 Vanderbilt Mus. & Planetarium N-15
12 V.A. Hospital N-15
13 Walt Whitman Birthplace O-15
14 Belmont Lake S.P. P-15
15 Bayard Cutting Arboretum O-17

COOPERATIVE EXTENSION

Cornell University
State University of New York
U.S. Department of Agriculture

Cooperative Extension Association
of Suffolk County
246 Griffing Ave., Riverhead, NY 11901

Telephone 516-727-7850

December 30, 1983

President Dave Mudd
Long Island Grape Growers' Assoc.
North Road
Southold, New York 11971

Dear Dave,

In support of an appelation for North Fork Long Island, I would like to make the following comments.

1. The grape-growing area encompassed in the area of the Towns of Riverhead and Southold - east to Orient is a highly productive agricultural area with most of the soils in the Riverhead and Haven class. These soils are generally well-drained and highly productive and well-suited to the production of grapes.

2. This area of the North Fork is bordered on the north by Long Island Sound and on the south by Peconic Bay which has a tremendous moderating effect on the growing conditions. The predominant northwest winds move across Long Island Sound before reaching the North Fork during the winter months. This results in a lessening of the cold temperature effect which is significant in the production of vinifera grapes. The North Fork seldom gets below $0^{o}F$, and over the 15 years that I have been making observations in this area, only once went to $-8^{o}F$. This moderating effect lessens the amount of winter injury susceptibility of the vinifera varieties.

3. The effect of the Long Island Sound also extends the growing season to a much later period in the fall, which again has a great advantage for vinifera grapes. The grapes can be harvested later in the fall than many other areas which results in better sugar/acid ratios for good quality wine.

4. The Peconic Bay does effect the growing conditions during the regular season by cooling the North Fork during the late summer. This also results in a good acid/sugar ratio prior to harvest.

For these reasons, I fully support in the appelation for the North Fork of Long Island.

Sincerely yours,

William J. Sanok

William J. Sanok
COOPERATIVE EXTENSION AGENT
Agricultural Program Leader

WJS:kn

Introduction

It is the objective of this paper to provide evidence that the geographical features of the North Fork of Long Island produce viticultural conditions which are distinguishable from the rest of Long Island. The differences are evident in both the climate and soil which exist on the North Fork.

The facts presented in the following pages have been accumulated from such respectable sources as Cornell University, the Geneva Agricultural Experiment Station, the Soil Conservation Service and the U.S.D.A. I feel that the data accumulated in this report clearly shows a need for a separate appellation for the North Fork of Long Island, an area unique within the Eastern United States.

Proposed Appellation:

"The North Fork of Long Island"

Origin of the Name

The obvious original use of the term would be the actual way the island "forks" at Riverhead into a North Fork and South Fork. There are several other ways in which the two forks of Long Island have been called:

North Shore/South Shore

North Flukes/South Flukes: thought to be originated by the whaling ships because Long Island looked like a giant fish. The two forks looked like large flukes (fins). Walt Whitman (a native Long Islander) used this term.

North Riding/South Riding: Colonial times. A term for the area covered by colonial judges.

North Line/South Line: Used by the Long Island Railroad.

Geography and Boundaries

The actual geographic area of the North Fork, although attached to a larger island, may be referred to as a peninsula. This is due to the fact that three of its boundaries are surrounded by water: the Long Island Sound to the north, Peconic Bay to the south, and the Atlantic Ocean to the east.

The North Fork region lies entirely in Suffolk County and is governed under the State of New York. As one can see from the U.S. Geological Survey Map (enclosed) the western boundary of the North Fork appellation is the 6 mile long boundary line separating Riverhead and Brookhaven Townships. The boundary starts at the mouth of Wading River and then becomes a straight line cutting through Peconic River Park to meet the beginning of the Peconic River. From here on the boundary travels along with the river until it empties into Peconic Bay. It is here that the boundary lines become the three bodies of water. Peconic Bay accounts for the rest of the southern boundary, meeting the Atlantic Ocean at Orient Point. The entire length of the North Fork from its start at the Riverhead Town line to Orient Point is approximately 40 miles. The North Fork is 6 miles wide at its widest point and less than 1/2 mile at its narrowest. The townships making up the area--Riverhead (78 square miles), Southold (69 square miles) and Shelter Island (11½ square miles)--cover a combined total of 65,000 acres of land or 158½ square miles. Shelter Island, although separate from the main strip of land, is composed of the same soil association as those making up the remainder of the North Fork. The towns and villages making up the North Fork include: Aquebogue, Baiting Hollow, Bayview, Blixedon, Calverton, Cedar Beach, Centerville, Cutchogue, Dering Harbor, East Cutchogue, East Marion, East Mattituck, Estates of Wading River, Fishers Island, Greenport, Jamesport, Laurel, Mattituck, Nassau Point, Northville, Oregon, Orient, Orient Point, Peconic, Plum Island,

uthport Rnknkma.....585-5602

Hofmn Ln S Cntri Islip..234-1200
fts
112 Brook Av Deer Pk..242-1480
Rd Sthmptn.....283-3121
nry Rd Sthmptn.....283-2592
mptn Rd Sthmptn.....283-8422
SON
Henry Rd Sthmptn..283-0604
Pth Sthmptn.....283-0325
Corp
129 Bway Amtyvl..598-2020
g Island—

Grdn City.....560-2000
Bethpage Rd.....694-4010
Main Hmpstd.....560-2000
47 W Main Ptchog...475-3020

Hwy Bay Shor.....666-8600
Vheir Rd Cntrl Islip.....234-0010
112.....732-4004
nd Blvd Deer Pk.....242-2907
Allen Blvd.....293-4550
East Setauket.....751-6600
ith.....752-9731
Av.....585-0500
30 Prspct Hntgtn.....427-2400
Sunrise Hwy.....581-6700
.....269-6611
lescnst Hwy.....588-8989

Rd Melvl.....420-0900
nan Rd Melvl.....293-1320
ain Ptchog.....475-3055
in.....475-3020
r Shrly.....281-1600
5 Av W Babylp.....225-2541
s Rd Nscnst.....265-2685
n Av Bay Shor.....665-6470
r Brntwd.....273-0431
n Brntwd.....435-8638
d Prt Jfrsn Sta.....928-0417
el Bank
h America
pex Corp
5 Park Dr Melvl..249-2450
p
Chatham Deer Pk..667-6266
on Supply
thur Arpt Rnknkma..737-0300
l Corp
oadhollow Rd Melvl..752-9696
cal Industries
500 Main Prt Jfrsn..751-5429
r Life & Health

anklin Av Grdn Cty..741-3500
sting Corp
377 41 Lndnhrst..957-8050
ldg Co
sngtn Ct Copiague..789-1324
liv Of The Celotex
tn.....669-7700
ures Inc
lelson Ln Haupaug..234-9500
ent Supply
150 Main E Setukt..751-2930
Svce Inc

rden City Tel No-222-2276
ark Inc
aroken Av Nrthprt..754-1543
tional Suppliers-
Rd E Nrthprt.....757-6984
Drilling Co Inc
Hemrl Hwy Comac..462-6003
ofc
NYC Tel No-212 751-3236
nvesters
Route 110 Melvl..423-4114
h Co
inoco Dr Britwtrs..666-2993
Inc
Cabot W Babylp..752-1616
logy Inc
Brook Av Deer Pk..242-7555
Wallpaper Constr
.....423-2649

an

North Amityville Fire Dept Rosewood Av—
To Report A Fire Dial The Operator And Ask For The North Amityville Fire Dept Telling The Operator That An Emergency Is Involved
North Atlantic Industries Inc
175 Engnrs Rd Haupaug..273-7417
North Atlantic Industries Inc
60 Plant Av Haupaug..582-6500
NORTH ATLANTIC LIFE INSURANCE CO OF AMERICA home ofc
Robbins Ln Jrcho..935-6900
North Babylon Asmbly Of God Church
parsng 1121 Litl E Nek Rd N Babylp.....661-4403
North Babylon Benevolant & Exempt Assn
Hale Rd N Babylp..422-3150
North Babylon Deli Inc
785 Deer Park Av N Babylp..661-9867
North Babylon Fire Dept N Babylp—
Colmbs Av Firehouse.....422-1195
Emergency Number Only
200 E Sunrise Hwy Lndnhrst.....226-1212
Wallace Ct Fire House Station 3.....667-5777
Belmont Av Firehouse Station 2.....661-2610
Hale Road Firehouse Headquarters.....669-0419
North Babylon Foreign Car Svce
304 Orinoco Dr Britwtrs..666-4100
North Babylon Public Library
815 Deer Park Av N Babylp..669-4020
North Babylon Teachers Organization
400 Montauk Hwy Babylp..587-8339
North Babylon Teen Center
990 Deer Park Av N Babylp..422-0333
North Babylon Theater
Sunset City N Babylp..667-2495
North Babylon Union Free School District—
General Information.....321-3209
Elementary Schools—
Belmont School Barnum.....321-3259
Deer Park Avenue School Deer Pk Av....321-3265
Parliament Place School Parliament Pl....321-3276
Phelps Lane School Phelps Ln.....321-3281
Wm De Luca School Phelps Ln.....321-3270
Woods Road School Woods Rd.....321-3291
Administration Office 5 Jardine Pl.....321-3209
Business Office 5 Jardine Pl.....321-3215
Transportation Phelps Ln.....321-3246
Employee Assistance Program
Weeks Rd N Babylp.....586-9724
Secondary Schools—
Senior High School Phelps Ln.....321-3232
Brennan Peter J Junior High School
Mount Av.....321-3240
Moses Robert Junior High School
Phelps Ln.....321-3251
North Babylon Video
1165 Deer Park Av N Babylp..667-0051
North Bernard T 23 Andovr Dr Deer Pk.....667-1368
North Brook
3 Huntngtn Quadrangle Melville..752-5490
North Central Airlines Inc Manh.....212 581-8851
North Coast Limousine Svce
15 Cov Ln Prt Jfrsn..473-5568
North Country Assocs insurance
182 Larkfld Rd E Nrthprt..754-1177
NORTH COUNTRY AUTO PARTS & WAREHOUSE
17 N Cntry Rd Prt Jfrsn..331-2020
North Country Auto Svce
61 N Country Rd Setukt..941-9673

NORTH COUNTRY AUTO SVCE INC
61 N Cntry Rd Setukt.....751-8617

North Country Chiropractic Ofc
233 E Main Hntgtn..271-0770
North Country Drapery Svce
430 N Country Rd St Jas..862-8891
North Country Fuel 275 N Cntry Rd Miller Pl..928-6121
North Country Furniture Store
157 Cntry Rd N Mt Sinai..473-4493
North Country Gymnastics Inc
Mills Pnd Rd St Jas..862-8220
North Country Home
277 W Woodside Av Ptchog..654-8698
North Country Inn 26 Laurl Rd E Nrthprt.....754-3516
North Country Neurosurgical Group PC
205 E Main Hntgtn..549-5101
North Country Optical Center Inc

16 Ralph Av Lk Rnknkma..5
North East Homes
5012 Express Dr S Rnknkma
NORTH EAST LIQUIDATORS INC
1195 Sunrise Hwy Copiag..7
North East School
Albany Av & Great Neck Rd Amtyvl..
North Eastern Agency ins
504 Trolley Line Rd Babylp..
North Eastern Nurseries
County Rd 48 Cutchog..
North Edith V Mrs Hillside Dr E Sag Hrbr..
North Edmund G 120 Michl Rd Okdl..
North Electric Acacia Rd Rky Pt..
North Ethel M Wash Hts Av Hmptn Bays..
North F S Rev stdy Tuller School Sag Hrbr..
Res N Havn Sag Hrbr..
North Fork Agency North Rd Sthold..
North Fork Animal Hospital
Main Rd Sthold..
North Fork Answering Svce
145 Grifng Av Rvrhd.....Peconic..
North Fork Auto Body Edgar Av Aquebo..
North Fork Auto Supl Inc
310 Front..
North Fork Bank & Trust
168 Montauk Hwy Blue Pt..
NORTH FORK BANK & TRUST CO—
Love Ln Matituk..
Speonk-Remsenburg Br
Montuk Hwy Speonk..
609 Hamptn Rd Sthmptn..
Main Jmsprt..
Main Sthold..
1 Main Ctchog..
230 Main Grnpt..
210 Mastic Beach Rd Mstic Bch..
Montauk Hwy E Mrich..
Montauk Hwy Quog..
93 Montauk Hwy Hmptn Bays..
630 Montauk Hwy Shrly..
1455 Vetrns Memrl Hwy Hauppauge..
West Neck Rd Shltr Isl..
North Fork Bank & Trust Co
34 Pantigo Ln E Hmptn..
North Fork Baptist Church
Route 48 Mattituk..
North Fork Baptist Church
Route 48 Mattituk..
North Fork Barber Shop
86 Main Rd Ctchog..
North Fork Church Of Christ
630 Pike Mattituk..
North Fork Community Theatr Inc
Sound Av Mattituk..
North Fork Counseling Svce
455 Main Smpt..
North Fork Counseling Svce
13110 Main Rd Mattituk..
North Fork Country Club clbhse
Main Rd Ctchog..
Greenskeeper Main Rd Ctchog..
Pro Shop Main Rd Ctchog..
North Fork Diner Inc Main Rd Ctchog..
North Fork Early Learning Center
Pike & Wickham Av Mattituk..
North Fork Eye Care Center
Route 25 Mattituk..
North Fork Free Enterprise.....See Barry
North Fork Glass & Aluminum Prods
Washngtn Av S Jmsprt..
North Fork Hairstyling Center
86 Main Rd Ctchog..
North Fork Hardware Inc
Main Rd & Manor Ln Jmsprt..
North Fork Liquor Corp Main Rd Mattituk..
North Fork Lobster restrnt
Foot Main Nw Suffol..
North Fork Mkt Main Rd Matituk..
North Fork Motel Soundvw Av Sthold..
North Fork Motor Inn Route 25 Jmsprt..
North Fork Nursry Hercks Ln Jmsprt..
North Fork Oil Heat plmbg & oil
Main Rd Mattituk..
NORTH FORK OPTICAL CENTER
Route 25 Mattituk..
North Fork Plumbing Supl Inc
1414 W Main Rvrhd..

718 is the new area code

17 Fircice Dr Kngs Pk..269-1009
NAVEN VILLAGE OF.....See Blue Pages
Agency Inc
120 Autumn Dr Haupaug..543-7890
Cng Svce 2 Maison Ct Hbrk.....588-5111
Ofc Svces Inc
193 W Hills Rd Hntgtn..549-4037
Hills Racquet Club
854 E Jericho Tmpk Hntgtn Sta..271-6616
G Noyac Rd Sag Hrbr.....725-0141
Plumbing & Heating Inc
Lake Ronkonkoma Tel No-467-6208
Plumbing & Heating Inc
Dr Mid Isl...Patchogue Tel No-654-4844
Plumbing & Heating Inc
23 Flicker Dr Mid Isl..924-3646
Clb & Apts 50 Gibbs Rd Comm..928-3000
Rdg.....744-9467
Alton & Janice
60 Atlntc Av Blu Pt..363-6013
C 294 Edmntn Dr N Babylp.....587-2792
Joseph 269 W Pulaski Rd Hntgtn Sta..423-1835
Yucca Rd Rky Pt.....821-2156
55 W 3rd Dr Britwtrs.....665-0288
Photographics
481E Jhnsn Av Bohmia..563-1145
Lindenhurst Civic Assn
1624 Strght Path N Lndnhrst..226-9730
Lindenhurst Fire Dept
Straight Path North Lindenhurst—
Report A Fire Dial The Operator And Ask For The North Lindenhurst Fire Department Telling The Operator That An Emergency Is Involved
.....226-9783
Main St Cleaners
120 N Main E Hmptn..324-1640
Main St Ice Cream Parlor
106 N Main E Hmptn..324-9871
MAIN STREET TEXACO
STA 150 N Main E Hmptn.....**324-9826**
Mary E & John B
Hempstd Sag Hrbr..725-0025
Maspeque Fire Dept—
Bldg Abny Av N Maspqa.....249-2340
Fire Comrs Albany Av N Maspqa.....694-0880
ZSA Real Estate Inc
177 Main Hntgtn..351-1500
ZSa Real Estate Of Northport
180 Main Nrthprt.....754-3900
PARKWAY CHEVRON
859 Walt Whitman Rd Melvl..**271-4456**

NORTH PARKWAY CHEVRON
Walt Whitman Rd Melvl.....**351-8358**

Patchogue Fire Dist
Patchogue—
Report A Fire In The North Patchogue Fire Call.....475-1315
Fire Calls.....475-6677
Peter B Franklin Av Sag Hrbr.....725-2964
Peters Co 4 N Peters Blvd Cntrl Islip..234-8282
NORTH POINT DSTRBTRS INC
2035 Jercho Tmpk E Nrthprt..**462-5295**
Pharmacy Inc
668 Commack Rd Comac..499-8111
Port Amoco
752 Park Av Hntgtn..423-5873
246 Pulaski Rd E Nrthprt..754-9854
Ralph P 4 Magoun Rd W Islip.....661-6071
Ray 64 E B Hntgtn Sta.....421-0398
Richard C 11 Central Av Amtyvl.....691-3587
Rob 1584 Brghtshor Blvd Bay Shor..665-0437
Robert J Sg Hrbr His Sag Hrbr.....725-2046
Robert S Sr 1 Mannetto Ct Hntgtn..367-3152
Scott W 20 Staples Frmgdl.....454-0339
Sea Auto Radiatr
Sndy Hlo Rd Sthmptn..283-2228
Sea Community Assn
Noyack Rd Sthmptn..283-5572
Sea Fire Dept Noyac Rd N Sea—
Station Dover Av & Noyac Rd Sthmptn..283-4739
Report A Fire Dial The Operator And Ask For The North Sea Fire Dept Telling The Operator That An Emergency Is Involved
Sea Quarters Noyac Rd Sthmptn.....283-3629
Sea Gardens Inc
1434 North Sea Rd Sthmptn..283-6677
Sea Liquor Shop

NORTH SHORE BOOKS LTD
8 Green Hntgtn.....271-5558

North Shore Brake Svce Inc shop
556 Route 25a Mt Sinai..473-1960
NORTH SHORE BUSINESS PRODS
138 E Main Rvrhd..727-7747
North Shore Canvas Prods
North Rd Pecnc..765-2498
North Shore Car Cover Ltd
1969 Jercho Tmpk E Nrthprt..462-6940
North Shore Center
275 Middle Nk Rd Grt Nk..482-4444
North Shore Center For Learning
22 Lawrence Av Smthtwn..979-8562
North Shore Center For Marriage Family & Individual Psychotherapy
33 Osborne Av Mt Sinai..331-3465
North Shore Chimney Sweeps
6 Dillmont Dr Smthtwn..361-9654
North Shore Chiropractic Center
185 Main Knqs Pk..544-0770
North Shore Chiropractic Ofc
298 Canal Rd Prt Jfrsn Sta..928-0192
North Shore Christian School
Jayne Blvd Prt Jfrsn Sta..473-2222
North Shore Computer Consultants
3 Uva Way Prt Jfrsn..331-3692
North Shore Consultation Center
22 Lwrnce Av Smthtwn..979-8562
North Shore Counseling Svce
75 Prspct Hntgtn..421-3353
North Shore Crane Svce Rte 25a Mill Pl..928-1120
North Shore Crane Svce Inc
38 Dyke Rd Setukt..751-1002
NORTH SHORE CUSTOM KITCHNS INC 1536 Nrthrn Blvd Manhasset.....**627-4366**
North Shore Cycle
182 Depot Rd Hntgtn Sta..673-6142
North Shore Dancing School
875 E Jericho Tmpk Hntgtn Sta..549-0777
North Shore Decorators
Route 25 A Mill Pl..473-9089
North Shore Disposal Co
Yaphank Rocky Point Rd Mid Isl..924-4622
North Shore Elec Contrctrs Inc
141 Centrl Av Frmgdl..694-5655
North Shore Enterprises Inc
Shore Rd Mt Sinai..473-7330
North Shore Exterminating
81 Midwd Av Nscnst..360-3069
North Shore Fabricators & Erectors Inc
2416 Chestnut Av Rnknkma..588-0220
North Shore Floor Waxing Sanding & Finishing 28 Terrace Dr E Nrthprt.....261-2697
North Shore Furniture Sleep World Inc
432 Middle Country Rd Comm..732-2525
North Shore Furniture Sleepworld Inc
61 Brightside Av E Nrthprt..754-0606
North Shore Gear & Tool Corp
752 Park Av Hntgtn..423-5873
North Shore Generator Co Inc
203D N Fehr Way Bay Shor..667-6220
North Shore Gyms & Health Clubs Inc
2012 Nrthrn Blvd Manhst..627-3888
NORTH SHORE HAIR REMOVAL
1 Maymont Ln Stny Brk..751-1071
North Shore Hair Studios Inc
7 Semon Rd Hntgtn..427-1555
North Shore Hemotology Oncology Assoc PC 267 E Main Smthtwn.....360-1266
North Shore Hemotology Oncology Assoc PC 11 Medcl Dr Prt Jfrsn Sta.....928-5656
North Shore Holiday Hse
74 Huntngtn Rd Hntgtn..427-2944
North Shore Horse Show Grounds
W Meadw Rd Stny Brk..751-9217

718 is the new area code

North Shore Lobster & Crab Trap Co
Flowrfld Indstrl Park St Jas..584-6870
North Shore Locksmith & Alarm Co
145 Grifng Av Rvrhd..727-8186
NORTH SHORE LODGE HOME FOR ADULTS
4089 Nescnst Port Jefrsn Hwy Cntrch..**473-8000**
NORTH SHORE LUMBER MALL
405 Route 25a Mill Pl..**331-2600**
North Shore Management
495 Main Nrthprt..754-2022
North Shore Marriage Counseling & Family Guidance
226 Sheep Pasture Rd E Setukt..751-8002
North Shore Masons Supl Corp
96 Cutrmn Rd Grt Nk..482-6200
North Shore Meat Market
159-12 Route 25a Mill Pl..331-3739
North Shore Mechanical Inc
36 Comrce Dr Frmgdl..293-5669
North Shore Medical Group N S M G PC
325 Park Av Hntgtn—
Ear Nose & Throat.....351-3722
Eye.....351-3714
Internal Medicine.....351-3774
Laboratory.....351-3748
Obstetrics & Gynecology.....351-3766
Orthopedics.....351-3731
Pediatrics.....351-3735
Radiology.....351-3744
Surgery.....351-3758
Urology.....351-3763
General Information.....351-3700
Nights Sat Sun & Holidays.....351-3700
North Shore Mercedes Inc
100 Smithtown Blvd Smthtwn..360-3889
North Shore Montessori School
218 Christi Av Stny Brk..689-8273
North Shore Moving & Storage
40 Crescmt Pl Smthtwn..979-6733
NORTH SHORE NEON SIGN CO INC
698 Long Isl Av Deer Pk..**667-2500**
North Shore Numismatics Ltd
130 Main Cld Spr Hrbr..692-4520
NORTH SHORE ORTHOTICS-PROSTHETICS LTD
640 Belle Terre Rd Prt Jfrsn..**928-3040**
North Shore Pediatric Theraphy
158 E Main Hntgtn..549-0090
North Shore Pharmacy
25 Southdown Rd Hntgtn..427-6262
North Shore Physical Therapy Assocs
44 Harriet Ln Hntgtn..271-1216
North Shore Plastic Surgeon PC
31 Oak Ptchog..758-1717
North Shore Plastic Surgeons PC
635 Belle Terre Rd Prt Jfrsn..473-5800
North Shore Podiatry Group
239 Boyle Rd Seldn..698-4949
North Shore Podiatry Group
154 Commack Rd Comac..499-2166
North Shore Podiatry Group
100 Maple Av Smthtwn..724-1166
North Shore Power Equipt Co
70 Jayne Blvd Prt Jfrsn Sta..473-4304
North Shore Psychiatric Consultants PC
222 Middle Country Rd Smthtwn..265-6868
North Shore Psychological
645 Commack Rd Comac..499-3065
10 Ingold Dr Dix Hls.....421-5075
North Shore Psychotherapy & Counseling Svce 75 Prspct Hntgtn.....421-3353
North Shore Racing
33 Comack Lp Rnknkma..737-0277
North Shore Realties The
64 E Main Hntgtn..427-6255
North Shore Record publctn
224 E Main Prt Jfrsn..473-1370
North Shore Reg Svce
152 E Main Hntgtn..673-8999
North Shore Rehabilitation & Sports Medicine Center
618 Belle Terre Rd Prt Jfrsn..331-3910
North Shore Resource Center
28 Jones E Setukt..751-5067
North Shore Restaurant Equipment Inc
521 W Jercho Tmpk Smthtwn..265-3522
North Shore Restnt
1095 Jercho Tmpk Comac..543-0017
North Shore Retainers
1 Hileen Dr Kngs Pk..269-6302
North Shore School Of Dance

1844 E Jericho Tmpk Hntgtn
North Shore Vacuums
861 Route 58 Rvrhd
North Shore Veterinary Group
264 Vernon Valley Rd Nrthprt
North Shore Wholesale Florist Inc
1651 Route 112 Prt Jfrsn Sta
North Shore Window Clng & Maintanc Svce Inc 305 B St E Nrthprt.....
North Shore Woodwork Corp
22 Scudr Av Nrthprt
NORTH SHORE YACHT SALES
Route 25a Nrthprt..7
North Shore Youth Council
Rocky Pt Landing Rd Rky Pt
North Stanley U Jr
39 Hrbr Hl Dr Loyd Hrbr
North Star Cold Storage Inc
1110 Farmngdl Rd N Lndnhrst
North Star Fence Co 57 4 St Brntwd

NORTH STAR FOREIGN CAR
598B Jercho Tmpk St Jas.....36

North Star Marine & Industrial Prods In
84 Wall Frmgdl
North Star Taxi Inc 65 Bway Grnlwn
North Suffolk Cardiologists
2500-1 Route 347 Stny Brk
North Suffolk Managmnt Corp
Half Hill Rd Stny Brk
North Suffolk Managemt Corp rlest
Main Stny Brk
North Suffolk Mental Health Center Inc
98 Maple Av Smthtwn
North Wind Delicatessen Inc
785 Grand Blvd Deer Pk
North Wind Farm Herricks Ln Jmsprt
Northam Lawrence W Rt 25 A Laurl Hlo
Northbrook Property And Casualty Insurance Company—
Branch Ofc
3 Huntngtn Quadrangle Hntgtn Sta
Claims Ofc
3 Huntngtn Quadrangle Hntgtn Sta
Northcutt George 246 Statn Rd Belprt
Northcutt Harold 23 Bowig La Deer Pk
Northcutt Kevin 65 Belport Av Belprt
Northeast Bicycle News 17 Main Sayvl
Northeast Dog Grooming
65 Bayby Ln Smthtwn
Northeast Energy Equipt Corp
176 Main Cntr Mrich
Northeast Equip 554 Route 111 Haupaug
Northeast Great Dane
Chester Rd Florida.....914
NORTHEAST HELICOPTER INC
2111 Smithtown Av Rnknkma..58
Northeast Insurance Agency Inc
9 N Main E Hmptn
Northeast Marine Surveyors & Consultants
161 Santa Barbara Rd E Lndnhrst
Northeast Material Handling Co Inc
180 Oser Av Haupaug
Northeast Mechanical Contrctng Corp
1324 Motor Pkwy Haupaug
Northeast Modular Homes
5012 Expressway Dr S Rnknkma
Northeast Oil & Gas Research Inst Inc
356 Middle Cntry Rd Comm
Northeast Refigeration 49 Pine Brntwd
Northeast Sanitation
928 Medford Av Mdfrd
Northeast Technical Corp
151 Toledo Frmgdl
Northeast Transportation
14C Picone Blvd Frmgdl
NORTH-EAST ULTRALIGHT SALES CORP Route 25 Comm.....73
Northeast Web Prntng
221 Centrl Av Frmgdl
Northeastern International Airways Inc
1 Comac Lp Rnknkma
Northeastern International Airways Inc
1195 S E 17 Ft Lauderdale Fla
Toll Free Dial "1" & Then.....800 3
Northeastern International Airways Inc

Ram Island, Reeves Park, Riverhead, Roanoke, Robins Island, Shelter Island Heights, Shore Acres, South Jamesport, Southold, Stirling, Wading River, and Waterville.

The total population as of the 1980 census is 39,103. The 1984 LILCO estimation is 40,699. This figure also increases greatly when summer residents are counted as well.

There are currently 45 businesses which use the term "North Fork" as part of their name. These companies include banks, churches, real estate companies, etc., and are listed in the enclosed phone listing copy.

History

"I was born within the sound of the sea ..."

Walt Whitman, Specimen Days

It is the sea that surrounds Long Island (and more specifically the North Fork) which makes it such a remarkable agricultural area. The "sea renders it more temperate than many other places in the same latitude in the interior."[1] The area is "almost regularly fanned by a breeze from the ocean"[2] and "the air from the sea also has a powerful effect on the climate ... modulates the heat in the summer and the cold in the winter."[3] It is this moderating effect of the water on the North Fork which makes it an area suitable for fine wine grapes.

When Long Island was discovered by Hudson on 3 September

1609, he found an island covered with "forests, trees loaded with fruit and grapevines of many kinds."[4] According to Edna Yeager, a historian of the North Fork, the first settlers found that "grapes were just waiting for the winemaker."[5]

The North Fork was the home of several tribes of Indians prior to its settlement by the English. The primary tribes were the Corchougs.[6] It is from these Indians the original settlers purchased the area known as Southold (the Indians called it "Yennecock") in 1640. This area is roughly equivalent to the boundaries of the proposed viticultural area; the western boundaries of Wading and Peconic Rivers to the Eastern boundary of Orient Point.

The English settlers had come from Hingham, England and had settled in New Haven, Connecticut. Due to persecution there, they relocated in Southold. The North Fork was considered a part of the New Haven area during this early period. The settlers were very religious--the town life was controlled by the church and its leader Reverend John Young.[7]

The town of Riverhead was formed from the western part of Southold on 13 March 1792.[8]

The major industry in the area was agriculture. Three hundred and fifty years later it still is. The conservatism of the farmers have helped maintain the area. According to the 1800 census, the North Fork had a population of 12,804. In 1980, 39,103.[9] This represents a small growth when compared to Long Island as a whole. Agriculture was so important to the

area that a resident of the North Fork wrote a book on agriculture. Ezra L'Hommedieu of Southold in 1793 wrote "Transactions of the Society for the Promotion of Agriculture, Arts, and Manufacture in New York State."

Past Viticultural History

The settlers trained the native grapes onto arbors behind their homes. Even today, many of the older homes have grape arbors. This practice has been going on for as long as the settlers have been here.[10] European wine grapes were not tried on Long Island until the Prince Nurseries started in the late 1700's. One of the earliest viticultural books written in the United States was by William R. Prince in 1830. His Treatise on the Vine lists the most favorable soil type to grape-growing as "light and sandy."[11] This is the soil type of the North Fork. He also states "light soils ... when porous, fine, and friable in their composition ... are the most suitable for the plant and for the quality of the wine."[12]

Prince Nurseries was not on the North Fork (actually it was in Queens), however, they did send grapes to this area. The vinifera (European) grapes did not fare well in the Eastern United States in the 1800s. There was a disease problem; that has since been solved.

The backyard arbors were pretty much the extent of grape-growing on the North Fork for most of the next 130 years (from the publication of Prince's book in 1830 to 1963). There

were a few attempts at commercial grape-growing but these, too, failed (most notably by a "Moses" Fournier who in the late 1800's planted quite a large vinifera vineyard near Mattituck).

The beginning of the successful commercial vineyards on the North Fork was in March of 1963. It was then that John Wickham, a local fruit farmer, planted a selection of table grapes from Cornell University. So successful was one of the varieties that it was named "Suffolk Red," for the county in New York where it thrived. Mr. Wickham has successfully grown grapes for over 20 years. Prior to his success, vinifera grapes did not survive because of a combination of diseases. The worst on the North Fork (because of the high humidity) was black rot. It is Mr. Wickham's feeling that he succeeded because he used his orchard sprayer in combination with new, more effective fungicides. He stated, "it is the air-blast sprayer that has made grape-growing on the North Fork possible."[13]

The success of John Wickham has led others to the North Fork. It started slowly, but has continued at an accelerated pace the past few years. Professor John Tomkins of Cornell University held conferences in the area in 1968 and 1971. In the "Suffolk County Agricultural News," Volume LV, No. 5, p. 22, he wrote, "there are many good sites for grapes on Long Island. Some apple and dairy farmers are taking a real careful look at the opportunities in grape-growing." This was in May 1971.

The June 1971 conferences given by Professor Tomkins were well attended. They were also well reported. Two major newspapers ran articles about grape-growing on the North Fork.

It was also Professor Tomkins who steered Alex Hargrave to the North Fork. Hargrave Vineyard was planted in 1973. It was the first commercial vinifera vineyard on the North Fork in the 20th Century. Its success has led to over 1,000 acres of grapes planted in just 12 years. And they are just the beginning.

It has taken over 340 years, from backyard arbors to create a multi-million dollar industry. But this success was foreseen by many. In the 1800s, Long Island grew many peaches. A Professor Nuttall of Harvard University is quoted by William Prince, "The Peach and the Vine being natural productions of the same region of the East, the opinion has been uniformly adopted, that a climate favorable to the one could not fail to be suitable to the other. And where, let me ask, does the former thrive to a greater degree than in many other sections of our country? From the shores of Long Island ... the peach flourishes ... hence we may deduce the most sure prospects of an equal success for the vine."[14]

Present Viticultural Situation

The following is a list of the total amount of grape acreage on the North Fork and also what is proposed for planting in the near future.

NORTH FORK OF LONG ISLAND GRAPE ACERAGE

Date Started		Name	Thru '83	Plantings-1984	Proposed Additional
1980	1.	Johnstone	6		
1974	2.	L.I.Ex.Farm	1+		
1983	3.	Lerner	15		260
1960	4.	McComb	2		
1983	5.	Palmer	15	15	33
1983	6.	Massoud	15	15	30
1982	7.	Jamesport	60	102	
1983	8.	Nelson	1	5	15
1984	9.	Adrageno et al			47
1984	10.	Island #4			40
1984	11.	Island #3		45	3
1983	12.	L & R V.	17	17	79
1982	13.	Island V.#1&#2	32		
1983	14.	Barr # 2	3		40
1983	15.	Schreiber	5		43
1984	16.	Pellegrini/ Gristina		12	41
1973	17.	Hargrave	65		
1974	18.	Kaloski	2		
1983	19.	Bidwell	10	5	5
1963	20.	Wickham	2		
1979	21.	Peconic Bay	25	2	
1982	22.	Goerler	5		
1980	23.	Ressler	40	3	10
1983	24.	Theurer/ Wolf	19		
1979	25.	Pindar	102	30	45
1981	26.	Pugliese	10		

NORTH FORK OF LONG ISLAND GRAPE ACERAGE

Date Started		Name	Thru '83	Plantings-1984	Proposed Additional
1979	27.	Bedell	11	4	30
1982	28.	Indian Neck	26		84
1979	29.	Lenz	22		3
1983	31.	Gillies	18		
1982	32.	Barr # 1	53		
1982	33.	Southold V.	38		
1974	34.	Mudd's V.	21	15	
1976	35.	Valentino	2		
1984	36.	Mudd's			29
1983	37.	Blum		9	13
1984	38.	Saland/SanAndres		15	
1983	39.	Island V.# 5			30
1984	40.	Simicich		15	25
		TOTALS	645	304	913

This brings the present total of grape acreage close to 1,000 acres at the beginning of 1985 and will probably be over 1,200 acres at the end of 1985. At least half of these planted acres are currently producing a crop.

Future Viticultural Outlook

The North Fork is just beginning to break out of its infancy as a viticultural region. Already, it has supported vinifera grapes successfully for over a decade, with the wines produced from this area winning countless awards and praise from critics and consumers alike. As the second decade of North Fork grape-growing approaches, much more acreage is expected to produce a full crop as well as new plantings being started. Yet, there is still a tremendous amount of potential for expansion! Hundreds of acres of prime grape land is just waiting to be planted as potato farms and other older agricultural enterprises are finding it harder and harder to survive. The amount of land planted to potatoes is dropping by the thousands of acres annually--the Colorado Potato Bettle, the diminishing market, and the increasing operating expenses being the main causes of decline.

Currently, there are 5 wineries in operation on the North Fork: Hargrave, Lenz, Jamesport, Pindar and Peconic Bay Vineyards. On schedule for 1986 are at least 3 other wineries located in Riverhead, Laurel and Cutchogue. It is very possible that as many as 25-50 wineries could eventually be in

operation on the North Fork by the end of this century. With the amount of tourism the area is promoting, and the number of summertime visitors, the North Fork promises great returns on sales and promotion, as well as a good source of labor. Along with these advantages, other assistance is available from both the State and from Suffolk County to the prospective vintner. These include 100% financing and tax abatements, financial assistance on machinery and new building facilities from the Suffolk Industrial Development Agency, New York's Job Development Agency, and the Federal Government's Small Business Administration. Suffolk County's Farmland Preservation program may also assist the vintner, as well as keeping land available for future vineyard plantings. Also, the North Fork region benefits a great deal from the encouragement of an enthusiastic, progressive local government, who are intensely dedicated to preserving the area's agricultural status.

The North Fork of Long Island and its potential for producing high quality grapes and wine, represents a fantastic opportunity for the prospective vintner. The soil and climate are suited to vinifera grape production like no other area in the East; early results hold great promise for red vinifera varietals such as Cabernet Sauvignon and Merlot. These red varietals have yet to be grown successfully on a commercial scale, elsewhere in the East. Situated only 70 miles from one of the nation's greatest wine markets (New York City) and in the heart of the world's largest consumer market (Eastern

Seaboard) the North Fork has the potential to become one of the greatest wine regions in the United States.

Soils

The grape growing region of the North Fork is encompassed within the area of the towns of Riverhead, Southold, and Shelter Island. This area, when compared to the South Fork, has distinctly different soil types. The difference in soil types begins north of the Peconic River and continues eastward toward Orient Point.

The major soil types which exist on the North Fork, according to the United States Soil Conservation Service, are as follows:

1. Carver-Plymouth-Riverhead Association: These soils are excessively well-drained and are very sandy, which may limit its farmability. They are located primarily on the perimeter of the North Fork and are usually rolling or sloping. The natural fertility of these soils is low and the rapid permeability of water through these soils make irrigation a desirable option for vineyards in these areas. They are found mainly along the North Shore adjoining the Long Island Sound.

2. Haven-Riverhead Association: These soils are characteristically deep and somewhat level and are located further inland on the North Fork. They are well-drained

and have a medium texture. Most of these soils have a moderate to high water holding capacity and crops respond well to lime and fertilizer when grown on these soils. Due to these factors, this soil association (which is the predominant one of the North Fork) is considered one of the best farming areas in Suffolk County.

The soils of the South Fork, on the other hand, are somewhat different, and many more associations are present:

1. Plymouth-Carver Association: These soils are rolling, hilly, deep and excessively drained. Characteristically, scrub oak and other minor trees are found as cover. Permeability is rapid and natural fertility is low. Most of these soils have never been farmed due to these factors and hence they are known to be poor supporters of crops.

2. Bridgehampton-Haven Association: These soils are deep and excessively drained and have a medium texture. It is its depth, good drainage and moderate to high available water-holding capacity that make this soil well-suited to farming. Most of these areas are currently under cultivation of potatoes and vegetables. These soils are the main reason why South Fork potato and vegetable growers have consistently used less irrigation water than their North Fork counterparts.

3. Montauk-Montauk, Sandy Variant - Bridgehampton Association: These soils are deep and usually very sloping. Its steep slopes, irregular topography and a high water table limit the potential of this area for conventional farming, but may be very suitable for supporting grapes. Presently, most of this area is either idle or wooded.

4. Montauk, Sandy Variant - Plymouth Association: These soils are excessively drained and coarse textured. Sloping areas within this association also limit conventional farming practices. This loamy-sand is droughty but contains a black surface layer which is high in organic matter content. There is no indication that grapes cannot be grown on these soils.

5. Montauk-Haven-Riverhead Association: These soils are fairly well-drained and are located mainly on the northern side of the South Fork along Peconic Bay. The surface layer is a silt loam, with a fine sandy loam found at deeper levels. These soils are very deep and well-suited to cultivation.

The remainder of the soils on the South Fork consist of the Dune-Land-Tidal Marsh-Beach Association, which make up the beach and marshland areas, both of which are unsuitable for

farming.

Westward from here and into New York City, the soil associations become even more foreign to those found on the Eastern End. It must also be pointed out that while various soil types found in western Long Island may be similar to those found on the North Fork, the encroachment of suburban development and industry on Long Island has made commercial agriculture and land available for it, almost non-existent in the townships west of Brookhaven (see map).

Soils West of Riverhead

As one can see, the soils of the North Fork and the South Fork are quite different, each giving the grapes that are grown on it a distinct and unique character. At the town of Riverhead where the forks meet, there is still some slight separation of the different soil associations. West of this area, however, the soil associations of Long Island tend to become less restricted to a distinct geographic area and much more intermingling and blending of soil series can be found. Also, there are the soils making up the "spine" of Long Island, namely "The Pine Barrens." The soils of the Pine Barrens can support just that; short, scrubby pine forests are the only vegetation in the light, extremely sandy and unfertile soils of this area. Fortunately, this is the case, as any major agricultural operations or development in the area would harm its ability to be the major ground water recharge basin for

Suffolk County (see map). If any small areas were found to be available for grape-growing, however, the light soil would most definitely require some form of irrigation and strict fertilization program if the vines were to survive and be productive.

Land Classes

Land Classes are sub-divisions determined by the SCS to rate the capabilities of various soil series. Most of the soils on the North and South Forks fall into the Land Class members I and II, which state that "the soils contain few or moderate limitations that restrict their use." There are, however, a greater percentage of soil series in the Hamptons which are listed under Land Class III, which states: "these soils have limitations that reduce the choice of plants, require special conservation practices, or both." There is therefore a greater percentage of quality sites available for vineyards on the North Fork.

In generaly, the soils of the North Fork contain a smaller percentage of silt and loam than the soil series found on the South Fork. This accounts for the fact that South Fork soils have a greater water-holding capacity than North Fork soils and hence require less irrigation. The soils of the North Fork are also generally slightly higher in natural fertility than the soils of the South Fork.

These and other differences which are associated with

different soil types and series found on the North Fork can greatly affect the growth of grapes. It is a well-known viticultural fact that particular soils may impart unique balances or combinations of various constituents found within grapes and wines made from those grapes. I therefore feel that the obvious differences in soil types, series, associations, and classes, found between the North and South Forks of the Island as well as between the North Fork and Western Long Island, can impart distinct variations in the components of the grapes and also in the wine made from these areas.

Climate

The climate classification is "humid-continental." However, this is greatly modified by the Atlantic Ocean.

The maritime influence is significant. The surrounding water extends the period of freeze-free temperatures, reduces the range of diurnal and annual temperatures, and increases the amount of winter precipitation relative to summer.

Summer Average:	72° F
Winter Average:	33° F
Annual Rainfall:	42" (30" of Snow)
Aug. Wind:	9 mph
Degree Days:	2600-3000
Aug. Frost Free Days:	200-210

Frost Dates

1 yr. in 10	April 30 Spring	Oct. 13 Fall
1 yr. in 5	April 25	Oct. 23
1 yr. in 2	April 14	Nov. 9

Although the North and South Forks of Long Island are relatively close together, there are many climatic differences which exist between these two areas. These differences are due to the unique topography of the Eastern End and the relation of the two forks to the Atlantic Ocean.

Most of the climatic data for the Eastern End of Long Island is recorded mainly from three stations; the Cornell Experiment Station in northeast Riverhead Town, the Greenport weather station, and the U.S. weather station in Bridgehampton. The Cornell Station has been recording weather data since the 1950s, while the Bridgehampton Station has been operating for almost half a century.

According to this data there are definite climatic differences which exist between the two forks.

For example, the <u>average</u> winter temperature on the North Fork is usually lower than that of the South Fork. This is true even though there are often much lower winter minimum temperatures recorded on the South Fork for certain cold days of the year. The reason for this is that the North Fork is further away from the Atlantic Ocean and hence does not receive as great an effect from the warmed southwest winds which come in from the Atlantic Ocean. In the winter, the prevailing

winds come from the southwest and are warmed slightly by the Atlantic Ocean. In the winter, the sound, bay and ocean have buffering effects due to their accumulation of heat from the summer and fall months. This wind will therefore buffer the temperature of the South Fork, as it passes over, however, by the time the wind passes over the colder land and Peconic Bay and reaches the North Fork, it has lost some of its warmth and has less of a buffering effect on the temperatures of the North Fork. These breezes, however, along with those coming off the Long Island Sound, will almost always keep winter minimum temperatures high enough to prevent commercial vine damage.

By the time spring arrives, the ocean has cooled somewhat from the low winter temperatures. Breezes coming from the south at this time of year will therefore become cooled by the ocean, and as they pass over the warming land, a fog will often be produced. This fog will often become trapped on the South Fork and can reduce the accumulation of sunlight and warmth for vine growth. Therefore, in the springtime, the North Fork will usually have more sunshine earlier and also have a higher average temperature. This is evident in the fact that the strawberries, sweet corn and potatoes grown on the North Fork begin to grow and ripen earlier than those same crops grown on the South Fork. Also, the emergence of vine shoots (bud break) is always at least 1 week earlier on the North Fork when compared to the South Fork.

During the summer months the southern breezes coming in

off the South Fork and bay will keep the average temperatures of the North Fork slightly higher. As the winds pass over the South Fork, they travel over Peconic Bay, which is a smaller body of water and hence warmer. During the summer, the North Fork of the Island also receives a greater number of thunder and lightning storms. These storms usually arrive from the west, and are pushed over towards the North Fork by the prevailing southwest winds.

During the fall, the North Fork of Long Island can also expect slightly warmer temperatures than the South Fork. Otherwise, both Forks have the benefit of enjoying a fall season consisting of a lot of sunshine and normal amounts of precipitation. The ocean effect, which alters the climates of both the North and South Forks is considerably reduced west of Riverhead, where the Island widens. It is this reason along with the increased blending of soil series, which would keep either Fork from being considered part of a larger Long Island appellation.

Although the amount of sunshine and rainfall can have an effect on the length of the growing season, the single most important factor is the number of days between the spring and fall frosts. In data taken from the Riverhead station on the North Fork and from the Bridgehampton station, one can see that there are differences in the frost dates for both Forks. During the 11-year period from 1973-1983, the number of days between frosts, or the length of the growing season, is as follows:

Year	Location	# of days between frost
1973	Riverhead	207
	Bridgehampton	201
	Greenport	215
1974	Riverhead	194
	Bridgehampton	182
	Greenport	184
1975	Riverhead	192
	Bridgehampton	192
	Greenport	192
1976	Riverhead	197
	Bridgehampton	189
	Greenport	197
1977	Riverhead	216
	Bridgehampton	213
	Greenport	217
1978	Riverhead	197
	Bridgehampton	168
	Greenport	192
1979	Riverhead	200
	Bridgehampton	189
	Greenport	197
1980	Riverhead	196
	Bridgehampton	196
	Greenport	199
1981	Riverhead	176
	Bridgehampton	157
	Greenport	217
1982	Riverhead	178
	Bridgehampton	171
	Greenport	202
1983	Riverhead	190
	Bridgehampton	213
	Greenport	*

Last Spring Frost

	Riverhead	Bridgehampton
1973	April 15	April 21
1974	April 11	April 20
1975	April 23	April 23
1976	April 13	April 13
1977	April 10	April 15
1978	April 4	May 1
1979	April 11	April 22
1980	April 18	April 18
1981	April 21	May 9
1982	April 23	April 23

First Fall Frost

1973	Nov. 8	Nov. 8
1974	Oct. 22	Oct. 19
1975	Nov. 1	Nov. 1
1976	Oct. 27	Oct. 19
1977	Nov. 12	Nov. 14
1978	Oct. 18	Oct. 16
1979	Oct. 28	Oct. 28
1980	Oct. 31	Oct. 31
1981	Oct. 14	Oct. 13
1982	Oct. 18	Oct. 11

*data unavailable

One can see from this data that in 7 out of the 11 years recorded, there was anywhere from 1 to over 3 weeks longer growing season on the North Fork as compared to the South Fork. This is a very significant difference. When this data is further examined, it was seen that this difference occurs mostly between the dates of the last spring frost. The average last frost on the South Fork is usually around April 23rd, while that on the North Fork occurs around April 14. This spring difference is much greater than the difference between the first fall frosts, which usually occur during the end of

October to the beginning of November on both Forks. This supports the fact that the growing season gets off to a quicker start on the North Fork.

The use of heat summation or "Growing-Degree Days" is also another standard for determining climatic differences in grape-growing areas. Heat-summation is a standard developed by the University of California at Davis, and is the measurement of the mean monthly temperatures of a single area, above 50°F. The importance of heat summation above 50°F (10°C) as a factor in grape quality has been indicated by Koblet and Zwicky (1965) and also by Amerine and Winkler (1944). Davis broke down various areas in California into 5 climatic regions.

Region I	-	less than 2,500 degree days
II	-	2,501 - 3,000 degree days
III	-	3,001 - 3,500 degree days
IV	-	3,501 - 4,000 degree days
V	-	4,001 or more degree days

The average number of degree days for Riverhead and Bridgehampton area as follows:

Riverhead (1941-1970)	-	2,932
Bridgehampton (1941-1970)	-	2,531

From the period of 1941 through 1970, the average number of heat summation days for the Riverhead station placed them

between the Regions 2 and 3. During this same period, Bridgehampton was placed between the Region 1 and 2.

The data for 1973-1979 is as follows:

		Bridgehampton	Riverhead
Growing	1973	2714	3200
Degree	1974	2392	2800
Days	1975	2734	3131
	1976	2457	2925
	1977	2692	3100
	1978	2382	2750
	1979	2652	3100
	Average	2572	2987

Once again one can see that during the period of 1973-1979, the area of the Riverhead station on the North Fork varied between Regions II and III while the Bridgehampton area varied between Regions I and II.

As far as grape growing areas are concerned this is a significant difference. In California, many of the appellations are based on the use of heat summation as a cut-off point between two separate growing areas. One can also see from the chart provided, the different areas located within various Regions. These differences can be quite enormous; i.e. Geisenheim, Germany (Region I) and Ramona, San Diego, CA

IV, 3,501 to 4,000 degree-days; and V, 4,001 or more degree-days. Some characteristics of the climatic regions in California and their adaptation to important wine-producing localities follow. For further information on the location of the different climatic regions in California see figure 12. Typical and potential wine producing locations and their heat summation as degree-days for California along with a few well-known foreign areas are shown in table 3.

TABLE 3

HEAT SUMMATION AS DEGREE-DAYS ABOVE 50° F. FOR THE PERIOD APRIL 1 TO OCTOBER 31 AT VARIOUS COUNTY LOCATIONS IN CALIFORNIA AND A FEW FOREIGN LOCATIONS

Station and county or country	*Heat summation*	*Station and county or country*	*Heat summation*
Climatic Region I locations			
Trier, Germany	1700 *	Woodside, San Mateo	2320
Geisenheim, Germany	1790 *	Nevada City, Nevada	2320
Branscomb, Humboldt	1810	Santa Cruz, Santa Cruz	2320
Reims, France	1820 *	Gonzales, Monterey	2350
Lompoc, Santa Barbara	1970	Hegglalya, Hungary	2360 †
Salem, Oregon	2030	Hayward, Alameda	2370
Weitchpec, Trinity	2080	Betteravia, Santa Barbara	2370
Watsonville, Santa Cruz	2090	Peachland, Sonoma	2380
Bonny Doon, Santa Cruz	2140	Ben Lomond, Santa Cruz	2390
Campbell, Santa Clara	2160	Bordeaux, France	2390 *
Coonawarra, Australia	2170 W	Geneva, New York	2400
Aptos, Santa Cruz	2190	Cuyamaca, San Diego	2410
Wrights, Santa Clara	2220	Anderson Valley High School, Mendocino	2400
Roseburg, Oregon	2220	Erie, Pennsylvania	2450
Blocksburg, Humboldt	2230	Santa Maria, Santa Barbara	2490
Idlewilde, Riverside	2240	El Gavlin Vd., San Benito	2480
Geneva, Switzerland	2260 N		
Beaune, France	2300 *		
Climatic Region II locations			
Willits, Mendocino	2520	Grass Valley, Nevada	2830
Aukland, New Zealand	2540 N	Crocket, Contra Costa	2840
Santa Clara, Santa Clara	2550	Ankara, Turkey	2840 N
Weaverville, Trinity	2550	Atascadero, San Luis Obispo	2870
Sunnyside, Washington	2570	Redwood City, San Mateo	2870
Odessa, Russia	2580 *	Soledad, Monterey	2880 ‡
Budapest, Hungary	2570 N	Napa, Napa	2880
Palo Alto, San Mateo	2590		

(from: Winkler, A.J., General Viticulture, 1976.)

TABLE 3 (*Continued*)

Station and county or country	*Heat summation*	*Station and county or country*	*Heat summation*
Yakima, Washington	2600	Santa Barbara, Santa Barbara	2820
San Luis Obispo, San Luis Obispo	2620	Los Gatos, Santa Clara	2880
Gilroy, Santa Clara	2630	San Mateo, San Mateo	2880
Sebastapol, Sonoma	2630	Hollister, San Benito	2890
Grants Pass, Oregon	2680	Monte Rosso Vd., Sonoma	2900
Covelo, Mendocino	2710	Asti, Italy	2930 †
Santiago, Chile	2710 N	Kelseyville, Lake	2930
Hulville, Sonoma	2720	Santa Rosa, Sonoma	2950
Petaluma, Sonoma	2740	Sonoma, Sonoma	2950
Dyerville, Humboldt	2750	Bucharest, Romania	2960 N
Melbourne, Australia	2750 N	Placerville, El Dorado	2980
San Jose, Santa Clara	2760	Novorossisk, Russia	2990 *
Climatic Region III locations			
Oakville, Napa	3100 ‡	Milan, Italy	3310 N
Ukiah, Mendocino	3100	Pinnacles, San Benito	3330
Upper Lake, Lake	3100	Cuyama, Santa Barbara	3340
Paso Robles, San Luis Obispo	3100	Santa Ana, Orange	3360
Calistoga, Napa	3150	Tibilis, Russia	3370 *
King City, Monterey	3150	Jamestown, Tuolumne	3400
Hopland, Mendocino	3150 ‡	Camino, El Dorado	3400
Astrakhan, Russia	3160 *	Queretaro, Mexico	3400 ++
St. Helena, Napa	3170	Mokelumne Hill, Calaveras	3400
Santa Margarita, San Luis Obispo	3180	Livermore, Alameda	3400
Healdsburg, Sonoma	3190	Potter Valley, Mendocino	3420
Poway, San Diego	3220	Cloverdale, Sonoma	3430
Clear Lake Park, Lake	3260	Ramona, San Diego	3470
North Fork, Madera	3260	Mandeville Island, San Joaquin	3480
Hamadan, Iran	3280 D		
Climatic Region IV locations			
Martinez, Contra Costa	3500	Gallo Vd., Merced	3740
Escondido, San Diego	3510	Nacimento, San Luis Obispo	3740
Upland, San Bernardino	3520	Davis, Yolo	3780
Suisun, Solano	3530	Vacaville, Solano	3780
Florence, Italy	3530 N		

(Region III). In the years 1941-1979, the number of degree days on the South Fork rarely came close to the number accumulated on the North Fork. This is yet another distinguishing climate feature which exists between the North Fork and the South Fork.

Climate West of Riverhead

As the previous data has shown there are quite a few differences between the climate of the North Fork and that of the South Fork.

From the following data, one will be able to see that the climate on the rest of Long Island is also significantly different from the climate found on the North Fork.

Days of Growing Season (days above 32°)
(1973-1982)

1973	Growing Season Days
Riverhead	207
Bridgehampton	201
Brookhaven Lab	137
Patchogue	200
Mineola	234
Central Park NYC	234
1974	
Riverhead	194
Bridgehampton	182
Brookhaven Lab	149
Patchogue	149
Mineola	192
Central Park NYC	192

1975

Riverhead	192
Bridgehampton	192
Brookhaven Lab	148
Patchogue	191
Mineola	215
Central Park NYC	204

1976

Riverhead	197
Bridgehampton	189
Brookhaven Lab	139
Patchogue	163
Mineola	190
Central Park NYC	198

1977

Riverhead	216
Bridgehampton	213
Brookhaven Lab	156
Patchogue	177
Mineola	216
Central Park NYC	219

1978

Riverhead	197
Bridgehampton	168
Brookhaven Lab	146
Patchogue	189
Mineola	232
Central Park NYC	236

1979

Riverhead	200
Bridgehampton	189
Brookhaven Lab	165
Patchogue	176
Mineola	197
Central Park NYC	236

1980

Riverhead	196
Bridgehampton	196
Brookhaven Lab	153
Patchogue	188
Mineola	200
Central Park NYC	213

1981

Riverhead	176
Bridgehampton	157
Brookhaven Lab	155
Patchogue	157
Mineola	224
Central Park NYC	249

1982

Riverhead	178
Bridgehampton	171
Brookhaven Lab	156
Patchogue	171
Mineola	171
Central Park NYC	222

Last Spring Frost

	Riverhead	Brookhaven	Patchogue
1973	April 15	May 8	April 21
1974	April 11	May 8	May 8
1975	April 23	May 8	April 23
1976	April 13	May 13	May 9
1977	April 10	May 4	April 30
1978	April 4	May 4	April 10
1979	April 11	May 3	April 22
1980	April 18	May 10	April 19
1981	April 21	May 9	May 9
1982	April 23	April 30	April 23

First Fall Frost

	Riverhead	Brookhaven	Patchogue
1973	Nov. 8	Sept. 22	Nov. 7
1974	Oct. 22	Oct. 4	Oct. 4
1975	Nov. 1	Oct. 3	Oct. 31
1976	Oct. 27	Sept. 29	Oct. 19
1977	Nov. 12	Oct. 7	Oct. 24
1978	Oct. 18	Sept. 27	Oct. 16
1979	Oct. 28	Oct. 15	Oct. 15
1980	Oct. 31	Oct. 10	Oct. 24
1981	Oct. 14	Oct. 11	Oct. 13
1982	Oct. 18	Oct. 3	Oct. 11

The above data shows the differences in growing seasons that can occur, as one moves from eastern to western Long Island. The sound, ocean and bay, as described previously, are the main reasons for the North Fork's buffered climate. As the forks merge into the main body of Long Island, the effect of these waters is greatly diminished especially with southwest winds prevailing. This is evident in the data shown for both Brookhaven and Patchogue, Long Island. Brookhaven, located less than 10 miles west of the North Fork, can have as much as 50 days (almost 2 months) less growing season than Riverhead. Patchogue can also be seen to be as much as 45 days less, with most seasons being around 1-2 weeks less than Riverhead. The data given for Mineola (a large suburban area) and Central Park, N.Y.C., show the increasing effect of the buffering ocean winds as the western end of the island begins to narrow once again. A great deal of this effect as well, is most likely due to the great amount of industrial warmth supplied from what is largely an urban area.

The amount of heat summation or "growing degree days" accumulated in areas west of the North Fork also differs considerably. The following data is taken from the Brookhaven National Laboratory.

Growing Degree Days

	Riverhead	Brookhaven Lab
1973	3,200	2,560
1974	2,800	2,353
1975	3,131	2,487
1976	2,825	2,299
1977	3,100	2,537
1978	2,750	2,098
1979	3,700	2,486
Avg.	2,987	2,403

Over the period of 1973-1979, Brookhaven averaged 584 growing degree days less than Riverhead. This significant difference in heat summation correlates with the shorter growing season found there, as shown previously.

The main reason the climate differs west of the North Fork is due to the smaller effect of the ocean and bay on buffering temperatures.

As the buffering southwest winds approach western Long Island, they first must travel over a small sliver of land known as Long Beach, Jones Beach, and Fire Island. (See map.) The winds then must travel over the inlets of South Oyster Bay, Great South Bay, and Moriches Bay, before traveling over the main body of Long Island. The combination of passing over the narrow, colder, island strips and bays causes a slight loss in the warmth of the winds, thereby lessening its effect in buffering the mainland. By the time the winds travel north, a few miles inward over the colder land, they have lost a great deal of the warmth they had previously carried and hence do

significantly less to control temperatures, (i.e. frosts) than the breezes traveling over the North Fork.

The following data shows further, the decreasing buffering effect of the winds west of the North Fork:

Minimum Temperatures 1973-1982 (°F)

	Riverhead	Patchogue	Westbury	Wantagh
1973	8	5	-	-
1974	7	-5	-	-
1975	10	5	-	-
1976	-1	-2	-	-
1977	3	-2	-	0
1978	10	-0	-	2
1979	-1	0		-1
1980	0	0		-1
1981	0	-11	-1	0
Avg.	+4	-1.7	-1	+.5

From the above data, one can see that the area of Patchogue averaged 5.7 degrees (F) colder than Riverhead; the limited data on Wantagh also shows a 3.5 degree average lower temperature for the area. The North Fork is a much narrower strip of land than the main body of Long Island, and therefore the temperature of this area is buffered to a much greater degree than the wider area west of Riverhead.

Conclusion

The data presented in the previous pages clearly shows the unique and distinctive character of the climate and soil of the North Fork of Long Island. The climate and soil have long been understood in viticultural circles as having a very significant effect on the kind and quality of grapes which can be grown in a particular location.

The difference in these two important factors which exists between the North and South Forks of Long Island can have a substantial effect on the growth of vinifera grapes in these two areas. For instance, bud break can occur 1-3 weeks earlier than the emergence of buds on the South Fork. The longer period of growing season encountered on the North Fork also favors the cultivation of more tender vinifera varieties, more specifically Cabernet Sauvignon, Merlot and Sauvignon Blanc. These varieties can greatly benefit from a longer post-harvest photosynthetic period, allowing greater strength for winter survival. Late ripening varieites such as Cabernet also need the additional ripening period in order to mature its fruit properly. For these reasons the North Fork is very suitable for red vinifera wine production--something which has yet to be accomplished successfully on a commercial level elsewhere in the East. Also, because of the longer growing season and a greater accumulation of heat units on the North Fork as compared to the South Fork, grapes grown on the North Fork may be able to ripen to a much greater degree and have differing degrees of brix, acidity and pH.

For example, Chardonnay grapes grown on the North Fork may achieve the desired sugar/acid balance and/or pH at an earlier date than on the South Fork. Grapes on the North Fork are also growing in soil slightly lighter than those on the South Fork. On some of these soil irrigation may be desirable for the first year or two. Differences in soil texture have long been studied by the French and German wine-growers as displaying distinctive differences in taste and texture of the wines. There is no doubt that the combination of both climate and soil differences, (along with the examples of wine produced from these two areas in the past) show the viticultural individuality of the North and South Forks of Long Island.

Along with the distinctive characteristics between the North and South Forks of Long Island, the North Fork is clearly different from the rest of the island west of Riverhead town. The reasons for ending the proposed North Fork appellation at the Riverhead town-line are quite numerous. First and foremost, commercial agriculture, and farmland available for its use are quite limited west of the Riverhead area. Running east and west down the center of Long Island are "the Pine Barrens," an untouched pine stand and one of the last wild areas of Long Island. Quite unsuitable for grape production with its extremely light and poor soils, this area is presently being considered by N.Y.S. for preservation status, due to its importance for Long Island's water supply. It seems as though

in a few years this area will be off-limits for even recreation, let alone commercial grape production. The remaining areas available for agriculture, to the north and south of the Pine Barrens, may be suitable for grape-growing, however the differences in both soil and mainly climate distinguish this area significantly from the North Fork. Apart from various soil types imparting different characteristics, the growing season in this area can be considerably shorter than that found on the North Fork. The diminished ocean effect in this area, although is some years similar to the eastern end of Long Island, is very inconsistent, allowing for a greater occurrence of late spring and early fall frosts. The consistently shorter growing season, lower amount of heat summation and lower winter minimums, found west of Riverhead greatly increase the threat of winter injury and could force the vintner in this area to carry out cultural practices similar to those used in the colder regions of upstate New York. Certain areas, namely Brookhaven, are probably not even suited to vinifera at all; vinifera grapes need a minimum of 160 days (average) of growing season. This last fact is all the more reason why the western boundary for the North Fork should be the Riverhead town line.

The combination of both soil and climate imparting differences in the constituents of the grapes and wine, the necessity for different cultural practices (i.e. vine-buying, training and spacing) and the possibility of having to grow

different varieties (i.e. hybrids, labrusca) reinforces the need for the North Fork appellation to end at the Riverhead town line. It is therefore, the opinion of these authors, that the proposed boundary for the North Fork appellation defines an area with unique climatic and pedological conditions, different from the rest of Long Island.

The climate and soil of a particular area have been the determining factor for deciding wine-growing appellations in all parts of the globe. The planting of vinifera grapes and the great success achieved in their cultivation on the North Fork of Long Island during the past decade proves that this area has the potential to become one of the finest wine growing areas of the United States. I therefore feel it is important that the specific grape-growing areas on Long Island be recognized and set apart from one another in order to maintain quality and protect the consumer. The information presented in the previous pages strongly suggests that "The North Fork of Long Island" region has within its boundaries distinct and unique grape growing conditions which warrants the need for approval of a separate viticultural appellation.

Richard T. Olsen-Harbich
Winemaker/Vineyard Manager
The Bridgehampton Winery
President
Long Island Grape Growers Association

Alan LeBlanc-Kinne
Winemaster
Pindar Vineyards
Director
Long Island Grape Growers Association
July 1985

FOOTNOTES

1. Thompson, p. 17.
2. Ibid., p. 17.
3. Ibid., p. 18.
4. Ibid., p. 53.
5. Yeager, p. 3.
6. Thompson, p. 67-8.
7. Ibid., p. 235.
8. Ibid., p. 256.
9. Official Long Island Almanac
10. Conversation with John Wickham (family North Fork residents over 300 years).
11. Prince, p. 38.
12. Ibid., p. 39.
13. Conversation with John Wickham.
14. Prince, p. 224-5.

BIBLIOGRAPHY

Funnel, Bertha. Walt Whitman on Long Island, Port Washington, N.Y.: Kennikat Press, 1971.

Goodrich, Magdaline. A Brief History of the Town of Southold, West Sayville, N.Y.: Suffolk County, Tercentenary Commission, 1983.

Hedrick, U.P. The Grapes of New York, Ithaca, N.Y.: Cornell University, 1907.

Land Use - 1981. Hauppauge, N.Y.: Long Island Regional Planning Board, 1982.

Molinoff, Katherine. Walt Whitman at Southold, Brookville, N.Y.: C.W. Post College, 1966.

Official Long Island Almanac, 18th Edition. Ronkonkoma, N.Y.: Long Island Business Newsweekly, 1985.

Population Survey - 1984. Current Population Estimates for Nassau and Suffolk County. Hauppague, N.Y.: Long Island Regional Planning Board, 1984.

Prince, William R. A Treatise on the Vine. New York: T & J Swords, 1830.

Shupe, Barbara and Carl Proehl, Long Island Gazczteer, 1983.

Talmage, Nathaniel. The Growth of Agriculture in Riverhead, Riverhead, N.Y.: Suffolk County Historical Society, 1977.

Thompson, Benjamin F. History of Long Island, New York: E. French, 1839.

U.S. Dept. of Agriculture, Soil Conservation Service. Soil Survey of Suffolk County, New York, 1975.

References

1. Soil Survey of Suffolk County, N.Y.S., Soil Conservation Service - USDA, April 1975
2. Cornell University Agricultural Experiment Station at Riverhead
3. Mr. Richard Hendrickson, United States Weather Station at Bridgehampton, (personal interview)
4. Mr. Lawrence Fuller-Perrine, N.Y.S. Agricultural Experiment Station at Geneva (personal correspondence)
5. General Viticulture - Winkler, A.J., et. al. 1976, University of California at Davis Press
6. Soil and Soil Fertility - Thompson and Troeh, 1978, McGraw-Hill Publishers
7. Rattiner, Dan, Hampton Almanac and Guidebook, Dan's Papers Ltd., Bridgehampton, NY (1982).
8. Brookhaven National Laboratory, Brookhaven, N.Y. (Personal correspondence)
9. National Oceanic and Atmospheric Administration, Climatological Data-Annual Summary 1973-1982, Asheville, N.C.
10. Suffolk and Nassau County Atlas, Hagstrom Map Co., Maspeth, NY (1983).

Suffolk County Office of Economic Development

Division of Planning Department
4175 Veterans Memorial Highway
Ronkonkoma, NY 11779
Telephone: (516) 588-1000

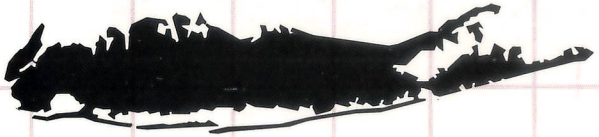
Peter F. Cohalan
County Executive

A preview of the world's next great wine region.

A growing season virtually identical with California's Napa Valley. Annual rainfall indistinguishable from France's Bordeaux region. Superior Soil. Reasonable acreage costs. And a location barely 100 miles from mid-town Manhattan.

Where? Eastern Long Island, among the productive farms that make Suffolk New York's leading agricultural county.

During the past decade, a handful of ambitious, knowledgeable growers introduced the first commercial vineyards to the area. The results of their efforts, award-winning East End wines, are about to have a permanent impact upon the premium wine market.



The Region.

A glance at the geology and climate of Long Island's East End reveals its enormous, demonstrated potential as a wine producing region.

The area is sunny and temperate, more than 200 growing days per year, 2800 hours of sunshine. Winters are mild (3,150 degree days, the same as the Napa Valley), with temperatures that rarely drop below 0°F. Summers are not hot, rainfall is plentiful (44'' annually, 3½'' during harvest months) very similar to the Bordeaux region.

Currently there are approximately 800 acres under cultivation. And experts feel that potential exists to devoté up to 4000/5000 acres of Suffolk's prime farmland to viticulture. The soil is deep sandy loam without clods, and very well drained. In general, the land slopes gently to the south to catch the morning light and dry the dew.

Clearly, in terms of temperature, rainfall, and soil-type, the East End is remarkably akin to the great wine producing regions of Bordeaux and the Napa Valley.

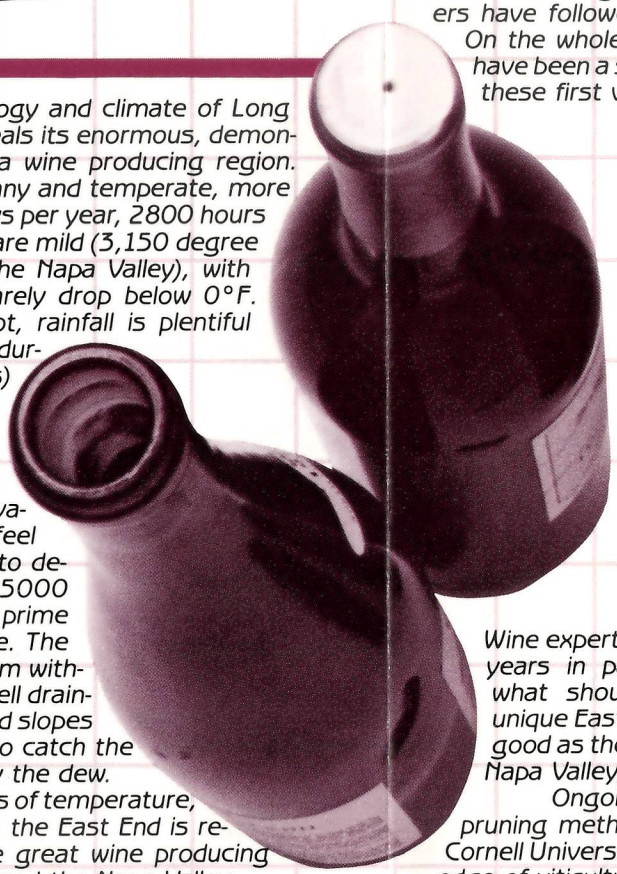
The History.

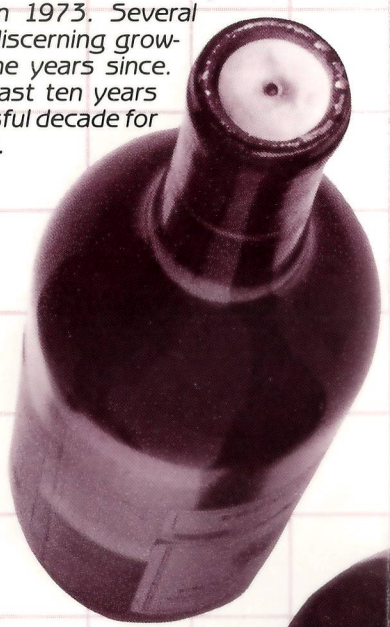
Despite visits from privateers like Captain Kidd and British occupation during the Revolutionary War, Suffolk's East End has been a vitally productive growing region for more than 300 years. Major crops have been potatoes, corn, cauliflower, and cabbage, for which Long Island has become justly famous.

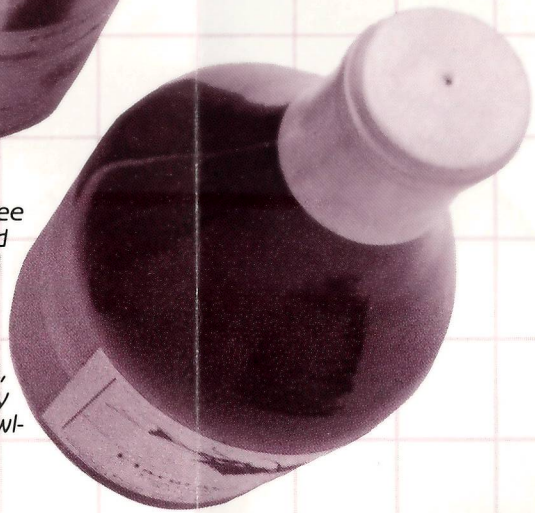
Wine grapes were introduced on Long Island at least as early as the beginning of the 18th century, when Moses "The Frenchman" Fournier cultivated "extensive vineyards." Other early vineyards flourished in colonial Manhattan, Brooklyn, South Hampton. Long Island's Rocky Point Indians, who possessed knowledge of growing techniques, may well have actively tended grapes several hundreds of years earlier.

The first modern commercial vineyards, Hargrave, were planted in 1973. Several other knowledgeable, discerning growers have followed in the years since.

On the whole, the past ten years have been a successful decade for these first vintners.







Wine experts agree that the last three years in particular have produced what should be exceptional and unique East End wines, every bit as good as the wines of Bordeaux and Napa Valley, yet distinctly different.

Ongoing research on varieties, pruning methods and pest control by Cornell University has added to the knowledge of viticulture on Long Island.

The Future.

The East End of Long Island represents an unusual opportunity for quality vintners who have an appreciation of all that goes into the creation of a fine wine. Land, climate, history, all indicate a new premium wine region is about to be developed – a region situated in the heart of the world's greatest consumer market, the Eastern Seaboard of the United States.

And it is a region that enjoys the encouragement of a progressive local government. The patience and resources required of new growers is recognized, and vintners who locate here may be eligible for considerable assistance from Suffolk County.

A number of financing programs, as well as tax incentives, are among the benefits possibly available. In addition, the innovative, nationally heralded Suffolk County Farmland Preservation Program may enable a viniculturist to reduce land costs substantially.

For more information...

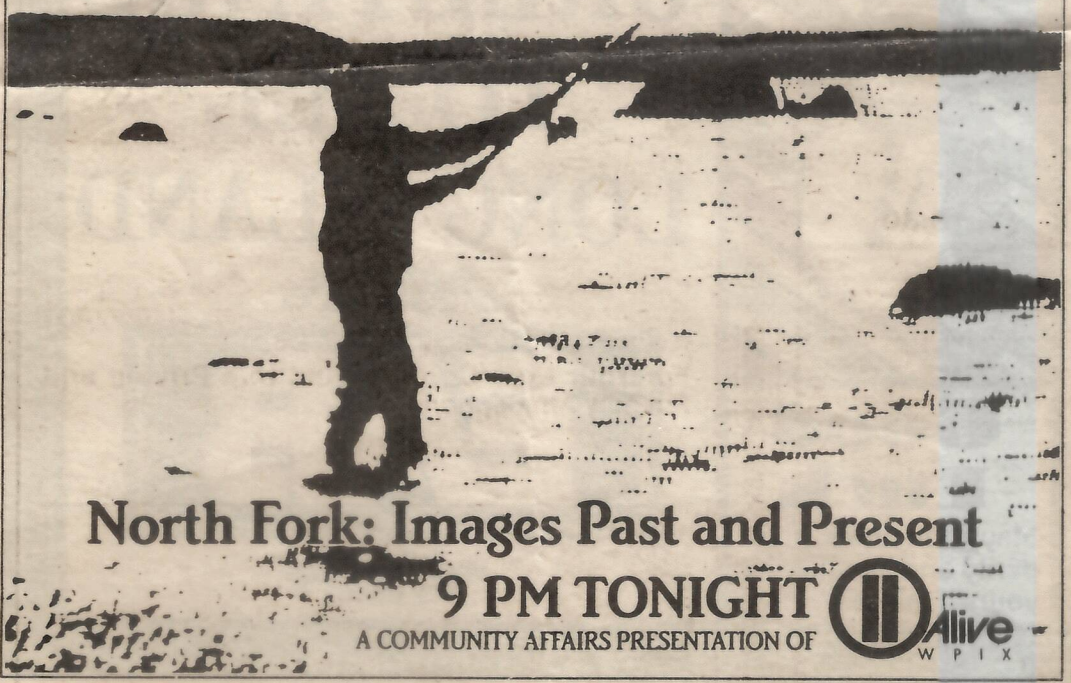
about the land, climate, or any of these financing programs, contact: Suffolk County Office of Economic Development, 4175 Veterans Memorial Highway, Ronkonkoma, New York 11779, 516-588-1000; or Long Island Grape Growers Association, c/o Suffolk County Cooperative Extension, 246 Griffing Ave., Riverhead, New York 11901, William J. Sanok, Secretary, 516-727-7850.

The delights of the North Fork.

Bound by the Bay on the south and the Sound on the north, the North Fork stretches thirty miles from Riverhead east to Greenport and beyond. It is one of the most beautiful and appealing areas of the Island.

Rich in history and tradition, the North Fork is a unique blend of the past and present.

Meet the people who live and work here, and make an enticing tour of yesterday...and today.



North Fork: Images Past and Present

9 PM TONIGHT

A COMMUNITY AFFAIRS PRESENTATION OF 11 Alive WPIX

VINIFERA GROWING ON LONG ISLAND
Success In Sight Of New York City

*By Richard T. Harbich**

When the region of Long Island, New York, is mentioned, many people envision a land of potatoes, suburbs, beaches and seafood. However, in the past few years a new term has been increasingly associated with this region - wine.

During the years prior to and after the turn of the century, Long Island was the prime supplier of agricultural commodities to New York City. Almost all of the fresh vegetables, fruits and dairy products sold in the Metropolitan area were grown and produced in Nassau and Suffolk counties, the two counties making up Long Island. Long Island farmers could boast of having the finest soil and climate in the state. Since W.W. II however, the amount of farmland has decreased tremendously; today the last agricultural area is located on the eastern end of L.I. in Suffolk county. This area no longer supplies N.Y.C., since most of the crops grown there today are sold at local roadside markets. But it offers a surprising potential for premium wine growing.

For decades, the main crop grown on the island has been potatoes, however in the past few years, the amount of acreage planted to potatoes has decreased a great deal. This change is due to the increasing development of farmland, skyrocketing land prices, and decreasing monetary returns from potatoes. These factors encouraged a few insightful people to establish a new agricultural industry based on vinifera (European varietals) grapes.

Vinifera growing is not totally new to L.I. Attempts at growing them in the past were hindered by humid summers which encouraged fungal diseases, particularly botrytis, and powdery and downey mildew. Without proper management techniques and disease control programs, early vinifera plantings met with failure. Today, with the development of new sprays (especially "Bayleton") and better management practices, (i.e. resistant rootstocks) there is no longer any reason why vinifera grapes cannot prosper on L.I. These techniques combined with the ideal soil and climatic conditions make it an excellent location.

CLIMATE

The climate of L.I is strongly influenced by its low elevation and the Atlantic Ocean. The island differs in these respects from the rest of the state, where elevations are higher. The mean annual temperature of the island (51

---

*A native Long Islander, Mr. Harbich is currently a senior studying viticulture at Cornell University, 520 Thurston Ave., Comstock House, Ithaca, N.Y. 14853, tel. (607) 256-5602 or (516) 775-6946.

degrees F.) is therefore higher than the rest of the state. During the summer the temperature rarely goes above 95 degrees. and during the winter it rarely falls below 0 degrees F. The growing season on the eastern end is around 190-210 days. Usually, the average last date of a killing frost is around April 19th; the latest date of a frost ever recorded was May 12th. The earliest Fall frost ever recorded was Oct. 4th; some years a killing frost does not occur until Mid-November. The ocean affects L.I.'s climate by delaying the early growth of the vines, therefore reducing the risk of frost damage. The ocean also stabilizes the temperature in the Fall and Winter by absorbing the effects of cold wind, thus reducing the likelihood of late Fall frosts and winter injury.

It is obvious that the ocean has a positive influence on both its climate and the length of the growing season.

SOILS

The soils of the Eastern end of L.I. are made up primarily of Haven-Riverhead sandy loams. They can range in depth from 3½ to 4 feet and are very well-drained. Sandy loams respond more quickly to fertilizer and cultivation, and warm up earlier in the Spring than do silt or clay loams. The pH of L.I. sandy loams is always acidic, but can vary a great deal. Soils with a pH of 3.9 on up to 6.5 can be found. This wide range is due to the differences in cultural practices (i.e. lime) used in various locations.

The extremely sandy soils of the island are also quite unsuitable to the phylloxera root louse. Clay soils, unlike sands, expand when wetted and contract when drying. This expansion and contraction cracks and pulls the soil away from the roots, providing a living space for the phylloxera.(1) The sandy soils of the island contain very little clay and do not crack or pull away from the roots, thus greatly restricting the phylloxeras' movements. These conditions account for the success of many own-rooted vinifera plantings on L.I., although better results are being achieved with resistant rootstock grafts that also provide more vigor.

With the favorable conditions of a long growing season, relatively mild winter temperatures and deep, well-drained soils, the increasing popularity of vinifera growing is understandable.

John Wickham, a fruit and vegetable grower in Cutchoque, was one of the first to establish a successful commercial planting of grapes on L.I. Although his planting was small and consisted mainly of table grape varieties, it was a landmark which encouraged others to plant the noble types. Two such people were Alex and Louisa Hargrave, who were the first to establish a commercial vineyard and winery on L.I. Like most of the people who have planted there, the Hargraves were "new" to the field, not just previous vegetable and fruit farmers wishing to plant a new crop. Soon after the Hargraves began their operation, another entrepreneur, David Mudd, planted 19 acres of vinifera. He and his son Stephan have probably had

the greatest impact on L.I. viticulture.

A father and son operation, the Mudds have consulted and advised many people who have since planted vinifera on the island. Since many of the viticultural practices used upstate do not apply to L.I. conditions, the Mudds, through trial and error pioneering, helped to develop cultural practices suitable to their area. They now use their 10 years of vinifera growing experience to manage, consult and install many of the vineyards on L.I. The Mudds currently manage and operate three vineyards including their own, one in Jamesport, Cutchoque, and at Sagaponac. The land presently under their management amounts to one of the largest areas of cultivated grapes on L.I. Stephan is also planning to plant 15 more acres of his own in the Spring, 1983. Most of the Mudds' own grapes are sold to Chateau Esperanza, an upstate winery, but in the future the Mudds plan to sell all of their grapes to only L.I. wineries.

1000 ACRES

Until now, the Hargraves' winery was the only operational one on the island. At least two new wineries are scheduled to be ready for the 1983 vintage. One is owned by Peter and Pat Lenz of Peconic and another by David Tower in East Hampton. Two other wineries are also in the planning stages, one in Jamesport and another in Bridgehampton. With the expansion of vinifera growing in this area and their close proximity to N.Y.C., the future of these wineries looks bright. The ability to make a good income on small, acreage is a strong incentive so near the "Big Apple."

Most of the vinifera plantings on the island, range from 1 to 40 acres, but new plantings are constantly expanding these figures. 1982 marked the third year in a row that the acreage of vinifera has at least doubled – from 150 acres in 1980 to 600 this Spring. Next year's forecast indicates that well over 1,000 acres will be planted to vinifera!

VARIETIES

Only the best known varieties are being planted on L.I. The types presently under cultivation include Chardonnay, Riesling, Cabernet Sauvignon, Pinot Noir, Merlot, Gewurztraminer, and Sauvignon Blanc. The latter five varieties have found quite a niche in L.I. vineyards, as upstate growers have been unable to obtain satisfactory yields to make them profitable. The late frost on L.I. enables the late ripening Cabernet Sauvignon and Merlot vines to bear a crop and still harden-off sufficiently for the winter. Mild winters and late Spring frosts also faciltate the growth of the other varieties. In fact, there is a problem in some vineyards with overgrowth, especially in the Sauvignon Blanc variety. Overgrowth is one of the biggest problems facing vineyard managers on L.I. since it has yet to be fully understood. Some years the vines put on so much growth a severe shading effect occurs and

many canes cannot harden properly. Stephan Mudd reports that in some years, the Sauvignon Blanc does not harden-off properly until December. Both the inherent late-hardening characteristics and overgrowth of this variety make it particularly difficult to manage in this area. Methods including balanced pruning, overcropping, high wire training and shoot thinning are still being tested, but most likely a combination of these practices will have to be employed in order to avoid the overgrowth problem.

High wire cordon training has been a good method of training. This system has shown great promise when used with the vigorous Cabernet Sauvignon, Merlot, and Sauvignon Blanc varieties. With the great amount of growth obtained in one season, the high wire cordon allows for the greatest amount of sunlight and therefore carbohydrate accumulation in the canes. The mild winters on the island pose no great problem of winter injury to the exposed high cordon. A problem with this system is the upright growing shoots which if left untied can become damaged by the strong winds associated with the area.

Mid-wire cordon and the Keuka High Renewal systems have also shown very favorable results with the less vigorous Chardonnay, Riesling, and Pinot Noir varieties.

PROBLEMS

Of all the vinifera varieties grown on L.I., Pinot Noir ripens the earliest. This grape has also proved to be one of the most difficult to grow. The variety tends to be susceptible to the mildew and bunch rot diseases, therefore requiring more attention. It must also be fruit thinned in some years since it cannot properly ripen heavy fruit loads as well as the other vinifera varieties. During the harvest, sometimes two or three pickings must be made of Pinot Noir due to its erratic ripening habits.

Another problem is migratory birds. Flocks can cause great damage to the ripening grape crop. Some growers, though faced with ideal ripening conditions, have not been able to harvest their crop at the desired degree Brix due to bird damage. As the crop ripens, more and more birds enter the vineyards and the growers are forced to harvest before any further damage occurs. Techniques such as netting, alarms and mesurol sprays have been used with varying degrees of success. Each grower has dealt with this problem in his own way and hopefully soon a program will be developed to keep the bird damage down to a minimum.

BRIGHT FUTURE

The future of Long Island viticulture appears very promising. Since the soil and climatic conditions are far different from upstate, the potential for vine yields and varieties is not yet known. Yields of 3-5 tons per acre are becoming common, with a percent bud kill of less than 5% on nearly all varieties. Although land prices on the island range from $3,500 to $10,000 an acre, a return

price of $1400-$1500 per ton for vinifera grapes can be expected. At first glance, these figures may not seem impressive. However, if the demand for N.Y.S. vinifera wines continues to increase as it has been, L.I. will become the prime producer of vinifera due to upstate's inherent yield limitations for most vinifera varieties. However, due to upstate's success with Riesling and Chardonnay and the increased planting of these varieties, prices paid for these grapes will probably remain quite stable in the future. On the other hand, varieties such as Cabernet Sauvignon, Pinot Noir, and Sauvignon Blanc are very difficult to ripen properly upstate, therefore prices paid for these L.I. grapes in the future will most likely increase. Other types being tested for future production on L.I. include Gamay, Zinfandel, Semillion, Sylvaner and other noble varieties of Europe. If commercially grown, they will no doubt be in great demand.

It will still be a few years before most of L.I.'s vineyards come into full bearing. The success of L.I.'s fledgling premium wine grape industry will depend heavily on the learning and management abilities of the new owners. It will take time for these growers to perfect their cultural practices. Problems such as overgrowth, bird control and varietal management must be better understood for future success. If the culture and management of the vinifera becomes perfected and the interest in vinifera wines continues to increase, the potential is definitely there for Long Island to become the premium wine growing region of New York State.

REFERENCES

1. Winkler, A.J., et. al.. *General Viticulture*, (University of California Press., 1974), p. 1.
2. Suffolk County Soil Survey.
3. Schoolsky, Robert, "Growth in L.I.'s Wine Industry" (On Wine - Newsday, September 1982).
4. Sanok, William, J., "Vinifera Grapes For Long Island" (Cooperative Extension Bulletin, Suffolk County, N.Y.)
5. Figiel, Richard, "The Principal Place-Long Island's East End in Bloom" (Eastern Grape Grower and Winery News, August-September, 1982).

Vinifera Acreage Highest In Virginia

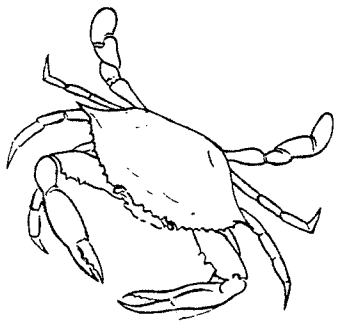
Plantings of Vinifera wine vines in Virginia now total 437 acres, with French Hybrids at 244 acres and native varieties 75 acres, according to E. L. Phillips, Co-op Extension Service, VPI, Blacksburg, Va. 24061.

About 60 percent of the total acreage (756) is young and non-bearing. Vinifera plantings are predominantly Chardonnay, Riesling, and Cabernet Sauvignon.

VPI conducted its 7th Annual Grape Growers Short Course November 12-13 in Fredericksburg, featuring experts from California, Pennsylvania, as well as Virginia. In July, VPI conducted an advanced enology course at Blacksburg restricting attendance to the first 50 received.

NORTH FORK
AND
SHELTER ISLAND
GUIDEBOOK

EDITED BY
JAMES I. MASTERS



THE BLUE CLAW PRESS
BROOKLYN and GREENPORT, NEW YORK

Library of Congress Catalog Card Number: 81 - 67384

Printed in the United States of America

First Edition: 1977

Second Edition: 1979

Third Edition: 1981

ISBN 0-89808 - 007 - X

C

), on Route 51, has 18 holes.
ivate: open to the public on
erential treatment on teeing-
is $10 per person weekdays,
t. Phone 477-9870.
rive, has 18 holes. It is 6,508
irse open only to residents of
$6 on weekends. There is a
start playing after 4:00 p.m.

at Oakley Avenue, has 18
; public. The fee is $5 on
average. Phone, PA 7-6363.

enue, has 9 holes. It is 1,060
d-putt course is par 3. It is
kends, each succeeding nine
7-2839.

Club, on Route 25, has 18
rate club, and has an annual
one, 734-9084.
as 9 holes. It is 1,120 yards
course is par 3. It is public.
hone, 734-6363.

irse and Country Club, on
- par 72. It is semi-private:
Members receive preferential
s fee is $5 on weekdays, and
ne 477-9870.

ountry Club, on Sunnyside
r 35. It is public. The fee is
ne, 749-8863.
Rock Road, has 18 holes. It
club, and has an annual
ie, 749-1033.

HARGRAVES VINEYARD

The most creative act in planting a vineyard is choosing where to plant it. The rest is pretty much work. Louisa and I spent close to two years and an elaborate process of elimination in arriving at Long Island. We were in California when the early 70's "grape rush" was turning broccoli beds into French Colombard overnight. We learned then that the concrete-like former sea beds of Livermore and the Central Valley were being abandoned by the smaller producers to take to the hills. Higher altitudes and higher latitudes brought both coolness and less incoming sunlight-both of which are crucial in California to keep the natural acid from being burned out by the sun. A great year in California is a cloudy year like 1974. We tried wines made in the mountain ranges and kept heading north in hopes of finding our ideal of adequate but not excessive sunlight. But, by the time we realized our trail had taken us to Oregon and Washington, (not having heard the call at Altus, Calistoga, Ukiah or Eureka), we also realized that we were back in a growing region that offered nothing more than upstate New York, so we headed back to Canandaigua to take a second look.

We visited the lakes to see where the sun burned through the morning mist first. We visited sites that were mapped 100 years ago as having peach orchards and found only rock out-croppings. There was no getting away from the short, 165-day growing season and brutal minus 25 degree winters. Because the vine loses its leaves soon after harvest, there is no chance for it to recoup its carbohydrates to survive the winter for the late-ripening European varieties we wanted to grow. Another problem we ran into was a November with only 14 hours of actual sun. Lake Ontario is a cloud factory -- the cool wind from Canada condenses over the warm lake and the cloud formations are intact until the updrafts from the Catskills split them up.

A chance comment led us to Long Island and the East End. We had given up the idea of a vineyard. What we discovered was a world-class fruit growing region largely devoted to two crops: one of which was subterranean, and the other, although grown above the ground, had its leaves tied around it to shield it from the sun. We discovered Long Island has a lot going for it. The Sound and the Great Peconic Bay act as a natural thermostat in the spring and the fall, giving it a longer frost-free season than southern Virginia. The North Fork is a sliver of land almost completely surrounded by water. Compare this with the

famous regions of Bordeaux which are on the leeward side of a river a couple of kilometers wide. Long Island is much more at the bord d'eau (at the waters edge) than Bordeaux. Unless the Sound freezes over, winter temperatures rarely dip below zero F. The growing season is 45 days longer than upstate. There are over 3000 hours of sunlight (Cutchogue is the sunniest village in the state). Because there is virtually no fog on the North Fork, crops ripen three weeks earlier than the South Fork and danger from humidity is minimized. The constant offshore breezes control mildew beautifully as the leaf blades of the vine are dried within hours of a rain. The North Fork is almost 100% photosynthetically efficient. We ripen at the same dates as the Napa valley, although our total heat-units are less. The reason is the vine cannot make use of temperatures in excess of 90 degrees F. particularly under conditions of low humidity. No sugar accumulation occurs in California when the temperature exceeds 90 F. although the acid levels continue to drop. Three weeks are lost in Napa and five or more weeks in Fresno.

Another vital asset of Long Island is the USDA grade 1-1 soil, the finest topsoil of New England deposited here by the last glacier. This soil drains very well which permits rapid root penetration and the absorption of excess rainfall. Standing water is not a problem and it is unlikely that grapes will burst due to wet feet. Rainfall during harvest is identical to that of Bordeaux, but we are, as a rule, spared the dreadful threat of hail since there are few mountain slopes of hillsides that cause the rapid updrafts of air that bring about hail. It should be pointed out that hurricanes would be quite a surprise in St. Emillon.

The potential for Long Island limited only by the acreage of u of the wines it can yield, we bel less alcohol than California a because of the more natural aci and aroma, are more intricate t develop in the bottle. It should bring a new dimension to the closely at the top of oaks and t Island.

Alec Hargrave raises 50 acres Island.

HISTORICAL SC

By M

The **Suffolk Historical** Phone, 727-2881. Open all yea p.m. to 4:30 p.m. Outstandin featuring: early sailing days a collections; the Weathervane people looking for their an Donations accepted. Special e Westhampton Presbyterian C Beach in August.

The **Mattituck Historical** Mattituck intersection. Phone about 1800, has a restored old 1841, is furnished with Victori and children's rooms. Has a one-room schoolhouse of the

Open Saturdays during donation. Michael Mattes, Pr

The **Cutchogue-New Su** town on the Village Green. periods. Of primary importan and designated a National Hi finest architectural features accessories handcrafted by t typical Southold town hom Schoolhouse, built in 1840 blackboard and desk, old sc

Open June and Septem

e leeward side of a river a couple of
e at the bord d'eau (at the waters
es over, winter temperatures rarely
lays longer than upstate. There are
the sunniest village in the state).
rth Fork, crops ripen three weeks
rom humidity is minimized. The
autifully as the leaf blades of the
he North Fork is almost 100%
e same dates as the Napa valley,
son is the vine cannot make use of
ticularly under conditions of low
California when the temperature
ıe to drop. Three weeks are lost in

USDA grade 1-1 soil, the finest
last glacier. This soil drains very
l the absorption of excess rainfall.
kely that grapes will burst due to
that of Bordeaux, but we are, as a
there are few mountain slopes of
hat bring about hail. It should be
surprise in St. Emillon.

The potential for Long Island to support a substantial grape growing region is limited only by the acreage of under 7,000 suitable acres. However, the promise of the wines it can yield, we believe, is unlimited. The wines will have a percent less alcohol than California and slightly less color in some varieties. But, because of the more natural acid balance, Long Island wines have more bouquet and aroma, are more intricate than aggressive and they will continue to live and develop in the bottle. It should come as no surprise that the wines of Long Island bring a new dimension to the wines of America. The vine thrives here. Look closely at the top of oaks and the edge of roads. Grapevines are taking over the Island.

Alec Hargrave raises 50 acres of French grape varieties in Cutchogue, Long Island.

HISTORICAL SOCIETIES AND MUSEUMS

By Marjorie M. Butterworth

The **Suffolk Historical Museum,** 300 West Main Street, Riverhead. Phone, 727-2881. Open all year, except Sundays and major holidays, from 12:30 p.m. to 4:30 p.m. Outstanding historical dioramas and permanent collections featuring: early sailing days and agriculture; the Gun Room; china and glass collections; the Weathervane Gift Shop. The Research Library is excellent for people looking for their ancestry among the early Long Island families. Donations accepted. Special event: The Annual Antiques Show and Sale at the Westhampton Presbyterian Church, Old Meeting House Road, Westhampton Beach in August.

The **Mattituck Historical Society,** on Route 25, about one mile east of the Mattituck intersection. Phone, 298-8521. The East section of the house, built about 1800, has a restored old kitchen and a bedroom. The west section, built in 1841, is furnished with Victorian pieces in the living and dining rooms, bedroom and children's rooms. Has a small barn, a milk-house, and the 133 year-old one-room schoolhouse of the Greek Revival Period.

Open Saturdays during the summer from 2 p.m. to 4 p.m. Admission: donation. Michael Mattes, President.

The **Cutchogue-New Suffolk Historical Council,** Route 25, West of the town on the Village Green. Phone 298-8353. Has three buildings of different periods. Of primary importance is The Old House built in 1649, restored in 1940 and designated a National Historic Landmark in 1962. It combines some of the finest architectural features of the 17th century, and contains furniture and accessories handcrafted by the early settlers. The Wickham Farm House is a typical Southold town home as built in the early 18th century. The Old Schoolhouse, built in 1840 and used until 1903, has the original slate blackboard and desk, old school books, and displays of Indian artifacts.

Open June and September for special tours. Fridays, Saturdays, Sundays

8-3-83

on wine

California tops NY chardonnays

By Robert Schoolsky

The second annual tasting of New York State chardonnays last month came up with a winner from California: Robert Mondavi's 1980 chardonnay, used as a ringer to measure the progress of New York State wines, took first place by a wide margin, while California's Acacia Napa Chardonnay tied with New York's Gold Seal for third place. Wagner Vineyards 1981 Chardonnay, also from New York, placed third.

This tasting, held at the International Wine Center in Manhattan, was eagerly awaited, after the results of last year's event in which the Empire State's wines carried off top honors. The best the two California entries could do then was place in a tie for third as Wagner and Gold Seal won first and second place, respectively. For those who expected New York to duplicate the sweep, this year's outcome was disappointing.

Twelve wines were tasted by a knowledgeable group including members of the center's Wine Club, metropolitan area writers and many of the winemakers themselves. The tasting was conducted blind with three 1982s followed by four 1981s and five wines from the 1980 harvest.

Just out of the barrel, 1982 wines are immature and mostly acid. After a year of bottle aging, they will bear little resemblance to their younger selves. Tasting at this stage of development is interesting to winemakers and other pros, affording them the chance to track the progress and maturing of the vintage, but sampling them in competition with older wines proves little.

Al Hotchkin, president of the center, said in the future the chardonnay tasting would be held later in the fall, giving the wines a chance to settle down. Participation would also be limited to the most recent vintage. This simple change in procedure should mark the tasting as an important annual event.

The results of the competition follow, slightly to the acidic. Good body, solid structure and delightful fruit. Showed less aging than the Wagner.

Acacia Napa 1981, 40 points, $16. I thought this was a French Burgundy and it had my vote for third. It had the best nose of any wine in the tasting and was probably favored by being placed immediately after the 1982 vintages, which helped its showing considerably. It was young and fresh and the fruit was in good balance and gave a solid finish, very clean.

Casa Largo 1980, 19 points, $8. I thought this was a quiet wine with style, good flavor and fruit. Nothing outstanding but a solid fourth on my scorecard.

McGregor Vineyard 1980, 15 points, $10. An elusive nose with softness on the palate. The fruit was not noticeable and there was a strong back-bite on the finish.

Wickham Vineyards 1982, 12 points, $9. A very mild undistinguished nose. Great deal of fruit but still overpowered by acid. The wine is highly fragmented.

Glenora Wine Cellars 1981, 11 points, $10. No nose at all and the wine never completely opened up. Very unimpressive.

Herman Weimer 1982, 9 points, $11. A mild nose that gradually opened after an hour. Very acidic. Everything up front with no finish to speak of.

Heron Hill Otter Spring Free Run Chardonnay 1980, 8 points, $9. A very unpleasant, disagreeable aroma in the nose that never disappeared. Unfortunate, since there was good fruit and acid balance.

Hargrave Vineyard Collector Series 1982, 5 points, $9. A good nose, young with promise, but not well balanced on the palate. Overwhelming acid.

Woodbury Vineyard Proprietor's Reserve 1980, 5 points, $9. Some age in the form of oxidization in the nose. The wine tasted like an old Muscadet with the fruit gone, leaving nothing but hard acid.

Winery Plan Boosts the LI Spirit

By Dallas Gatewood and Stephen Williams

Riverhead — In a move that steps up Long Island's efforts to establish a regional wine-making identity, a Nassau developer says he will build a winery in Riverhead that will buy and bottle products from other East End grape growers.

Allen Smith, an attorney for Hewlett investor Saul Lerner, said yesterday that Lerner is planning to build on the west side of Route 105, north of Route 25 and across from where Lerner has already planted a 15-acre vineyard.

The plant, which has the blessing of the town's Industrial Development Agency, would cost $3.81 million and would be completed next fall if construction begins in the spring, as is planned, Smith said.

About 900 acres of land on Long Island — mostly on the North Fork — are being cultivated for wine grapes, and county crop specialist William Sanok estimates that an additional 500 to 600 acres will be planted next year, with expansion continuing in the future.

Lerner's winery would be able to handle about 100,000 gallons of wine per year, Smith said, and would be an outlet for grapes produced both in-house and by other Island vintners. He said that Lerner's intention would be "to buy from the market in general," but to purchase the majority of grapes locally.

"It's a tremendous breakthough," Sanok said, "having a Long Island-produced wine of a Long Island-produced grape . . . it ties the whole industry together."

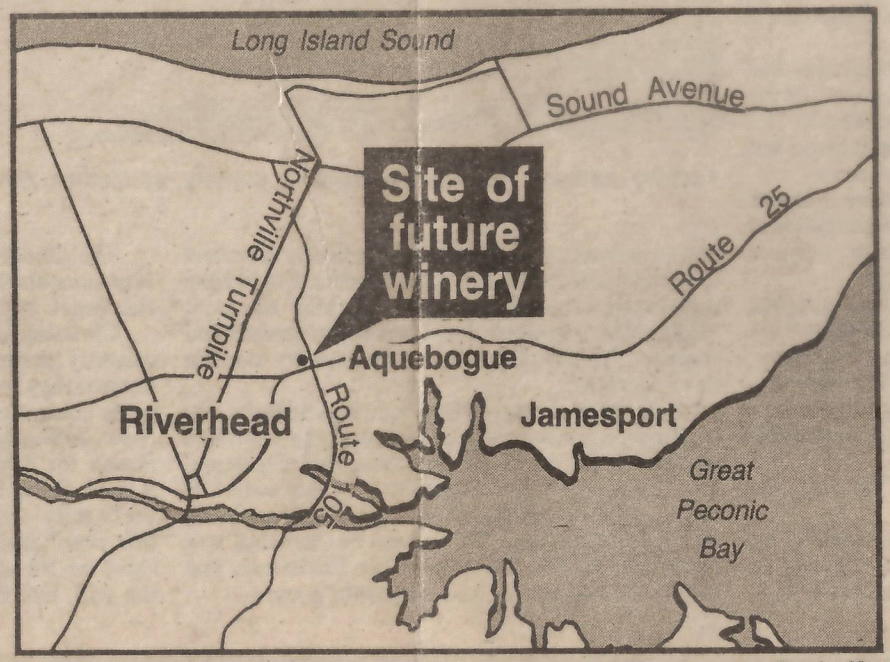
David Mudd, president of the Long Island Grape Growers Association and owner of a Southold vineyard, called the winery plan "the first major step after the planting. It's a very much-needed facility for our group. We have trouble getting grapes to various markets."

Because of the time it takes to produce a suitable crop, only about 400 acres of wine grapes were produced this year, and about half that crop was shipped to wineries elsewhere — upstate, New Jersey and as far as Virginia — for crushing, fermentation and bottling. The grapes that were shipped out produced about 60,000 gallons of wine.

Farmers say that keeping the grapes locally would keep shipping damage to the perishable fruit at a minimum.

While there are more than 30 wine-grape growers on the East End, only a few produce so-called "estate" wines, as they have facilities to crush, store and bottle. Among them are the Hargrave Vineyard in Cutchogue, the Pendar Vineyard in Peconic, and the Bridgehampton Winery in Bridgehampton.

Town Supervisor Joseph Janofski, who also sits on the industrial development board, said the new winery "is what we have been working for: the promotion of new agricultural industries." The new plant would not substantially increase employment in the town; Lerner's application for the plant now calls for 16 full-time and eight seasonal employees.



Newsday Map

Pindar

LONG ISLAND WINTER WHITE
PROPRIETOR'S BLEND
Table wine produced and bottled by Pindar Vineyards
Peconic, North Fork, Long Island, N.Y.

Pindar

LONG ISLAND WINTER WHITE
PROPRIETOR'S BLEND
Table wine produced and bottled by Pindar Vineyards
Peconic, North Fork, Long Island, N.Y.

1976
Estate Grown

SAMPLE
NOT FOR SALE

Hargrave Vineyard
North Fork
Long Island New York
Cabernet Sauvignon
Table Wine Produced & Bottled By Hargrave Vineyard Cutchogue, N. Y.

1976
Estate Grown
No 92

SAMPLE
NOT FOR SALE

Hargrave Vineyard
North Fork
Long Island New York
Sauvignon Blanc
Table Wine Produced & Bottled By Hargrave Vineyard Cutchogue, N. Y.

NORTH FORK OF LONG ISLAND GRAPE ACREAGE

Date Started		Name	prior to 82 includes 82	1983	proposed additional
1980	1.	Johnstone	6		
1974	2.	L.I.Ex. Farm	1+		
1983	3.	Lerner		15	260
1960	4.	McComb	2		
1983	5.	Palmer		15	48
1983	6.	Massoud		5	30
1982	7.	Jamesport	7	45	15
1983	8.	Nelson		1	20
1984	9.	Adragano et al			47
1984	10.	Island V. #4			40
1984	11.	Island V. #3			48
1983	12.	L & R Vineyard		17	96
1982	13.	Island V. #1 & #2	15	17	
1983	14.	Barr #2		3	40
1983	15.	Schrieber		5	43
1984	16.	Pellegrini & Gristina			53
1973	17.	Hargrave	65		
1974	18.	Kaloski	2		
1983	19.	Bidwell		10	5
1963	20.	Wickham	2		
1979	21.	Peconic Bay	25		
1982	22.	Goerler	5		
1980	23.	Ressler	25	15	13
1983	24.	Theurer & Wolf		19	
1979	25.	Pindar	65	15	75
1981	26.	Pugliese	5	5	
1979	27.	Bedell	8	15	22
1982	28.	Indian Neck	12	14	84
1979	29.	Lenz	22		3
1984	30.	Scalco			12
1983	31.	Gillies		18	
1982	32.	Barr #1	25	28	
1982	33.	Southold V.	12	16	
1974	34.	Mudd's V.	19	15	
TOTALS			323	296	954

SOUTH SIDE OF LONG ISLAND GRAPE ACREAGE

Date Started		Name	prior to 82 includes 82	1983	proposed additional
1979	1.	Lyle Greenfield	15	5	
1979	2.	Conrad	14		
1979	3.	Perry	1		
1980	4.	Stillman	5.5		
1975	5.	Dr. Brown	.5		
TOTALS			41	5	0