
EAST END OENOPHILE

BY LENN THOMPSON



BOTTLE-YOUR-OWN

The East End offers ample opportunity for you to play farmer for a day. Pick-your-own blackberries here. Pick-your-own apples or peaches there. This time of year, you can even pick your own pumpkins.

Now, Anthony and Lisa Sannino, owners of Sannino's **Bella Vita Vineyard**, are making it possible for you to play winemaker this harvest season. You pick the grapes, crush them, press off the juice, ferment that juice, age the wine and then—finally—bottle it.

Home winemakers for 15 years, the Sanninos purchased a five-acre vineyard in Cutchogue that was once owned by Harold Watts of Ternhaven Cellars. Yearly membership is \$3,500 and includes all of the equipment, knowledge and grapes you need to help you make your own wine. You'll go home with one barrel's worth—approximately 275 bottles—of wine. The membership fee also includes standard wine labels, two educational sessions in the vineyard, a wine-tasting class and Bella Vita's annual harvest party.

You, and your wine, will be in good hands. In addition to all of that home-winemaking experience, Anthony has studied enology and viticulture at the American mecca for wine education—the University of California, Davis—and has also been a frequent volunteer at several Long Island wineries to enhance his formal education.

The Bella Vita Vineyard has plenty of terrific wines in its history. Yours could be next. Visit www.sanninovineyard.com.

MACARI'S "ONLY ONE"

Macari Vineyards in Mattituck has evangelized many of the sustainable and biodynamic growing practices being used on local vineyards.

With their new Macari Vineyards 2005 "Solo Uno" they are blazing trails again as the only North Fork winery to release a \$100 bottling. (The Hamptons' **Wölffer Estate Vineyards** already produces a \$125 Premier Cru Merlot.)

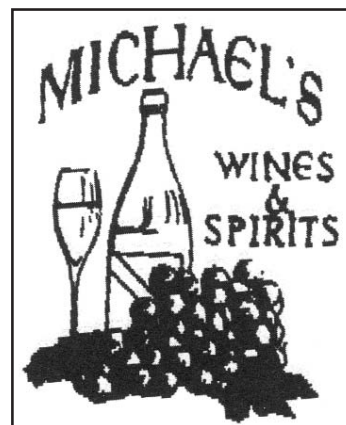
The blend of 45 percent merlot, 16 percent malbec, 17 percent cabernet sauvignon, 16 percent syrah, 4 percent cabernet franc and 2 percent petit verdot, is richly colored and almost black at its core. The nose offers ripe, black plum and blackberry aromas with wet earth, leather and dark-roast coffee. The palate is a little brawny right out of the bottle, but with some time in the glass, it becomes more refined and elegant with similar flavors to the nose and a little meatiness, medium-grip tannins and just a little alcohol heat on the long,

coffee-and-toffee finish.

Why is it called Solo Uno? It means "only one" in Italian, and it was chosen for the name because this wine was made entirely by Joe Macari, and it's the first wine he's made completely on his own.

It should be cellared for at least a year and up to five. But, if you can't wait that long, you should decant for at least two hours, which will gently nudge the wine to reveal its complexity and flavors. □

Lenn Thompson writes about New York food and wine at lenndevours.com.



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