



## SHINN ESTATE VINEYARD

2000 Oregon Road, Mattituck, NY

On April 11<sup>th</sup> 2018, I went for a vineyard tour with my two other friends. The vineyard was located in the heart of North Fork, Long Island. It is about two hours' drive from my residence. After many unstable weather days, we utilized our spring break to visit this vineyard which is also required by our college course project. It was a beautiful sunny day and we enjoyed the day to the fullest after long cold winter days. While talking about Shinn Estate vineyard, I would say that, it is a great place to experience something new in New York. Barbara and David were the owner of this Shinn Estate Vineyard. They acquired this property in 1998, which used to be an Old Tuthill Farms. In 2000, Barbara Shinn & David planted the first vines at Shinn Estate

Vineyards. Their first vines were planted in less than a mile from the Long Island Sound. In 2002, after two years of building a strong environment for the vines, they were able to come up with their first wine. In 2007 David and Barbara Shinn sold their home and moved into a renovated farmhouse adjacent to the vineyard. They are also operating a small bed and breakfast by the vineyard known as “The Farmhouse Inn.” In 2015, Shinn Estate partnered with Legends, the hospitality company that runs the observatory atop One World Trade Center, to make “One” wines which are served at the sit-down restaurant located in the observatory and other locations throughout the building. This way of branding their wine has helped them to reach wide range of clientele nationwide and international. I am very inspired with their marketing strategy and the networking. In 2017, Randy & Barbara Frankel purchased Shinn Estate Vineyards – making them the first new owners since Shinn Estate Vineyard opened in 2000. Shinn Estate now makes more than 15 wines, some in extremely small quantities, including a dry, tangy sparkling wine made, like several of the whites, from purchased fruit. The 2008 Coalescence is noteworthy a fresh white blend that sells for about \$20 a bottle. Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Malbec, Sauvignon Blanc, Pinot Blanc and Semillon are sustainably farmed there, resulting in wines of the highest quality and caliber. Their wines are imbued with an indelible grace and varietal clarity.





In 2012 Shinn Estate Vineyard became Certified Sustainable by Long Island Sustainable Winegrowing, the East Coast's first third-party inspected sustainable winegrowing program. They are highly concerned for being environmental friendly and responsible to the society. They also have many philanthropic strategies within their stakeholders.



During our visit, the whole vineyard were in dormant situation. That means all the vines are in sleeping mood because of cold weather. During the summer time this vineyard stays very green and fruity. We saw few people working at the vineyard. They were organizing vines and getting ready for upcoming new buds and plants. In order to get good harvest, the vine should be well taken care of. Among the hard working personnel in vineyard, Joe explained us about the details they do in caring the vines. He explained all the grapes varieties that grows there in 22 acres of vineyard. He also explained us their wine making process from harvesting step to bottling. He had been working there for 18 years and he is very well familiar and proud about his job there.





The above are the stainless steel wine making barrels. They do also have French barrels for certain different wines.





## TASTING MENU

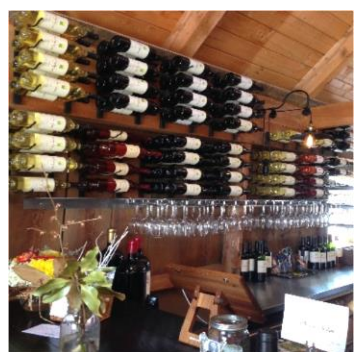
They have very easy and good crafted tasting menus for wine tasting. After our self-vineyard walking tour, we went to the tasting room. The ambience of the tasting room was cozy and country style. Lots of wine bottles and wine themed decoration everywhere. There were lots of tables and chairs with cushions. The size of the tasting room clearly states that how busy they will be during summer season. They do different kind of events there.







In summer 2017, they released the newest blend of rosé, titled: Rose Hill Rosé. The newest blend exhibits notes of strawberries, rose blossom and tropical fruits.



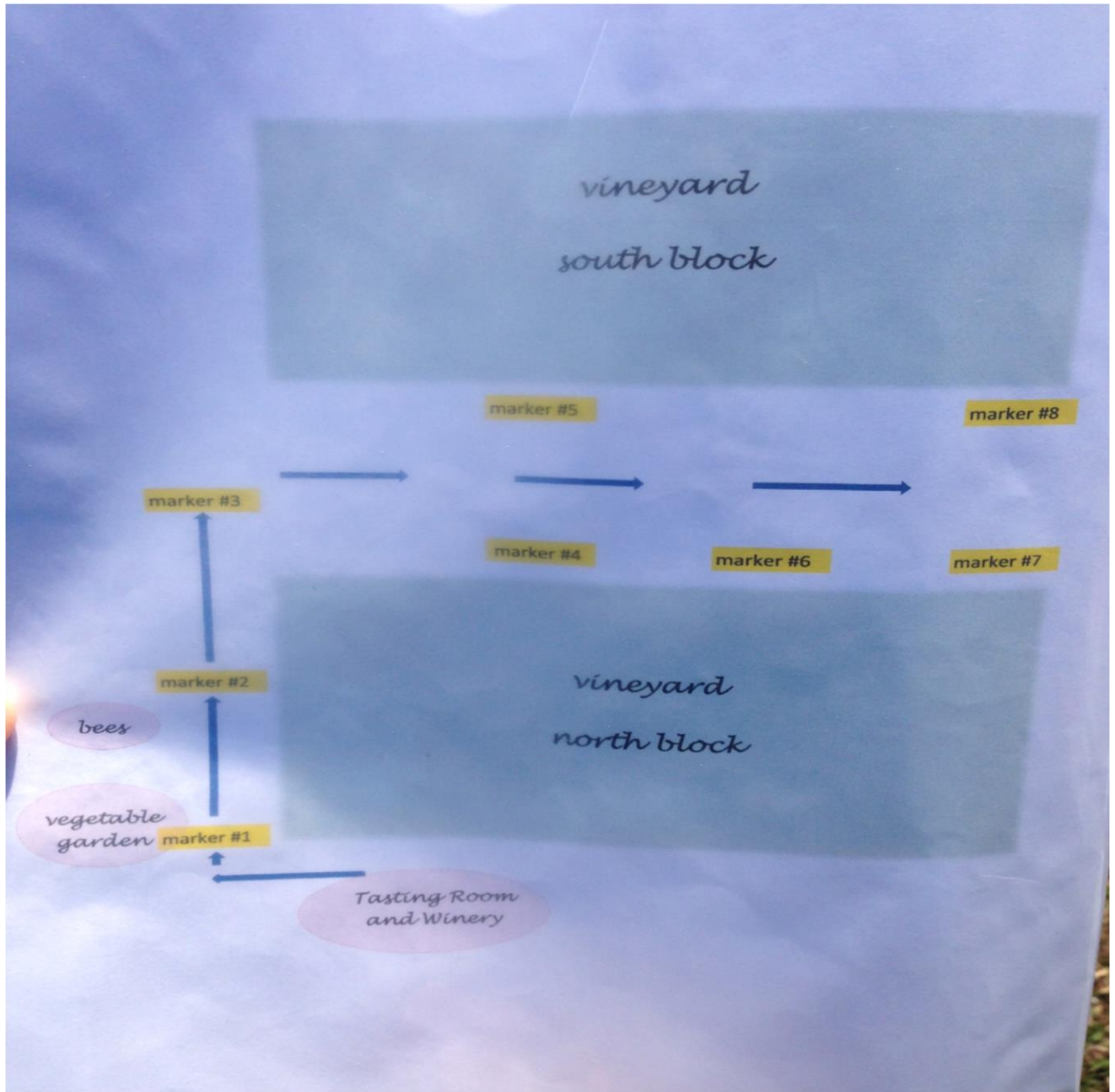




These are our tasting wines among different wine they serve. They do also provide good plates of cheese from local market. My wine tasting lists; 2016 Riesling, 2016 Rose Hill Rose, 2016 Mojo, and 2015 Seven Barrels. My favorite wine was 2016 Mojo. It was bright, fresh purposeful, tank fermented of 100 percentage of cabernet franc grape variety. It is a full bodied wine with medium tannin. It would pair well with our spicy dumpling and char grilled red meat.



The bright day at beautiful place with good friends and good wines. This place is very welcoming, relaxing and rejuvenating. I am very thankful for the friendly staffs at Shinn Estate Vineyard that broadened our knowledge beyond the books. They enlightened us with all possible good opportunities and risk in wine industry. My exploration for vineyard starts here rather than conclusion. Hope to visit more vineyards during the summer again with my parents.



Map of vineyard for walking tour.

References:

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