

On November 1, 2015, I had the pleasure of visiting Shinn Estate Vineyard and Farmhouse located at 2000 Oregon Rd, Mattituck, NY 11952. I heard of Shinn Estate Vineyards from a friend that visited the vineyard for his school project. I did some research on the estate and found out that it is an organic and biodynamic winery. It is also the first East Coast winery and inn to be solely powered by alternative energy. (Shinn Estate, n.d.)

My travel companions were Jimmy and Jennifer, who are both in my wine class. We made an appointment for a 1:30pm tour. We arrived early and we were given the option to start our wine tasting before the tour.



To the right of the entrance, you see the stainless steel barrels.



Front entrance to the wine tasting and store.



Marketing Board

We decided to try two white wines first before the tour. Unfortunately, I chose a white wine I did not really like. I believe we had tried wine that was opened last night and it may have affected the taste of the wine due to oxidation overnight.



Menu.

When it was 1:30 pm, Barbara Shinn, part owner of the estate, gave us a tour of the vineyard. Her husband David Page, a chef, is the other part owner of the estate. Barbara had a very warm

and friendly personality. She was very patient and very willing to take her time to explain everything about her estate and to answer all our questions.



Barbara Shinn.

Unfortunately, she told us we missed their harvesting 10 days ago (darn!). Their estate grows Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Sauvignon blanc, Pino blanc, Chardonnay, and Riesling. She starts off her tour by giving us grapes that were left on the vines during harvest.



She tells us about how she leaves the grapes undisturbed as much as possible because the grapes have a natural yeast that surrounds them. She uses permaculture method in her vineyards, where she emphasizes how she wants to her vineyards to work the same as and with nature. She explains by telling us how the color of her vineyard should be the same as the trees outside of her estate. She uses humus, which is a type of organic soil, for her grapes because it is as natural and less harmful to the environment. According to Shinn Estate website, the soil is “fed a diet of 100% organic inputs including seaweed, fish, whey, seawater, composted pressings from our winemaking, mulched prunings, Biodynamic horn manure, and biological teas.” She loved

talking about how complex nature is and how it has all these functions to balance everything out. For example, she mentions how some plants that grow in her vineyard eat nitrogen and forms little pockets that capture the nitrogen.



The little pockets on the plant are filled with nitrogen.



A net is folded down since harvesting is over. It is usually put up to protect the grapes from birds and deer. The black hose on the bottom is for irrigation.

Barbara Shinn mention how she had to increase irrigation and the issues we are having in California. She said this year alone, she had to irrigate six times. Usually, she wouldn't need to irrigate or perhaps only once or twice during the year. She said irrigating once or twice is already a lot for the vineyard. The dry season creates more complex wines but she mentions "what's the end game?".

After the tour she was nice enough to let us into her wine cellar.



Barrels of wine.



The grapes under the white plastic is a special batch. It is labeled “2015 SV CFrancN”. Every day, they keep track of the temperature and the brix level, which is the sugar content. Since October 16, the temperature goes up and the brix starts going down because the yeast eats up the sugar and turns into alcohol.

After the tour was over, we finished our last two wine tastings. Based on her recommendations, we tried the “Diaphanous”, which is a blend of Cabernet Sauvignon and Merlot, and the “Nine Barrels”, a Merlot. These two wines were flavorful and complex. We enjoyed the red wines a lot better than the white wines we had before the tour. I ended up buying two bottles of wine before we left. Overall, I had a great time at the winery despite having a rocky start. Barbara Shinn shared a lot of her knowledge and gave us very warm hospitality.

Works Cited

Shinn Estate. (n.d.). Retrieved from <http://shinnestatevineyards.com/>: <http://shinnestatevineyards.com/>