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The Bridgehampton Winery
P.O. Box 979, Bridgehampton, New York 11932

January 16, 1984

Mr. Ed Reisman
BATF
1200 Pannsylvania Ave. NW
FAA, Wine & Beer Branch
Washington, DC 20226

Dear Mr. Reisman:

Here it is! A fairly comprehensive package of materials and documentation that I believe fulfills all (or at least most) of the requirements you have outlined for a viticultural appellation petition.

We are requesting that our area be designated under the name: "The Hamptons, Long Island"...The term most commonly used in referring to this region.

Of course, additional information or clarification may be required, and we will act quickly to provide you with whatever might be necessary. If you need to speak with me personally, Ed, my office phone number is (212) 350-1702.

Thank you in advance for reviewing our application.

Sincerely yours,

Lyle Greenfield

Lyle Greenfield

CHRISTMAS ISSUE 1983

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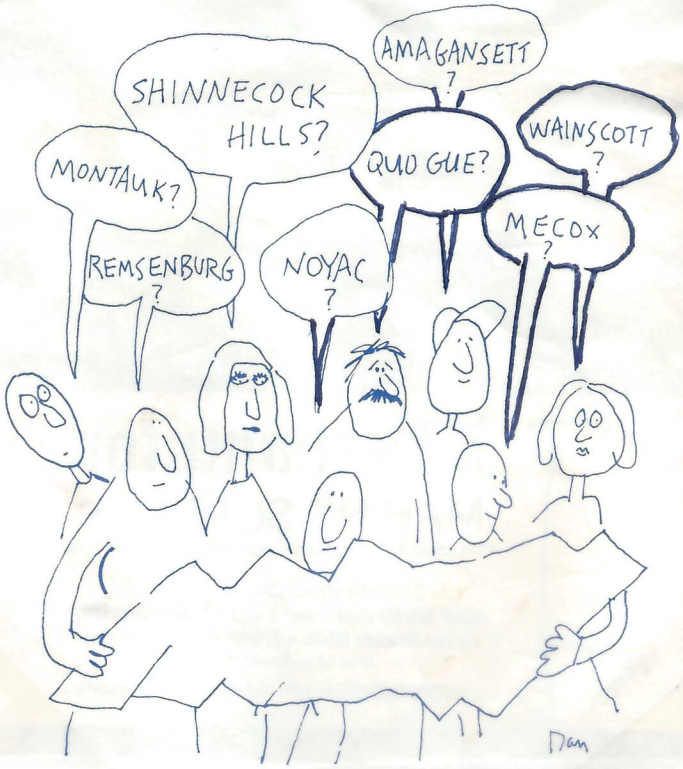
The Hamptons

ELAINE K. G. BENSON
Editor-in-Chief
Main Street, Bridgehampton, N.Y. 11932 / 516-537-0500

Roadmap of the HAMPTONS & Montauk



TOWN OF EAST HAMPTON

159 Pantigo Road
East Hampton, New York 11937

RONALD GREENBAUM
SUPERVISOR

(516) 324-4140

October 25, 1983

Dr. Sherburne C. Brown
337 Meeting House Lane
Southampton, New York 11968

Dear Dr. Brown:

Enclosed is a copy of the resolution adopted by the East Hampton Town Board last Friday, indicating their support of the Long Island Grape Growers Association's attempt for an appellation from the Federal government.

Sincerely,

RONALD GREENBAUM
Supervisor

il
Enc.

October 21, 1983

The following resolution was offered by Supervisor Greenbaum, seconded by Councilman M. Finazzo, and adopted

WHEREAS, the Long Island Grape Growers Association is seeking an area control appellation from the Federal government for special recognition of the Hamptons' vineyards and wine industries, and

WHEREAS, the L.I.G.G.A. is seeking "The Hamptons, Long Island" as the area control appellation for the products of the Hamptons, now, therefore, be it

RESOLVED, that the East Hampton Town Board hereby supports and approves the L.I.G.G.A. application for the area control appellation designated as "The Hamptons, Long Island".

KENNETH H. THOMMEN, TOWN CLERK

SOUTHAMPTON, NEW YORK 11968
(516) 283-6000 EXT. 214

October 12, 1983

To Whom It May Concern:

Please be advised that the Town Board, at a meeting held on October 11, 1983, adopted the following resolution:

WHEREAS, the growing of grapes and the wine industries are fledging industries on eastern Long Island, and

WHEREAS, Said industries are compatible with the area's unique character and environment and provide great potential for the future economy of the East End, and

WHEREAS, the soils and climate of the Hamptons are particularly unique and well suited to the wine and grape industries and provide a quality product deserving of separate recognition, and

WHEREAS, the Long Island Grape Growers Association is seeking an area control appellation from the federal government to attain the special recognition which the Hampton's wine and grape products deserve, and

WHEREAS, the L.I.G.G.A. is seeking the area control appellation "The Hamptons, Long Island," now therefore be it

RESOLVED, that the Town Board of the Town of Southampton hereby supports and approves the application of L.I.G.G.A. for its area control appellation "The Hamptons - Long Island."

Sincerely yours,

Kenneth H. Thommen

Kenneth H. Thommen
Town Clerk

vrt
pc: Supervisor Lang
Dr. Sherburne Brown

Nov. 2, 1983

Mr. Peter F. Cohalan
County Executive
H. Lee Dennison Building
County Center
Hauppague, New York 11786

Dear Mr. Cohalan:

I represent the townships of Southampton and East Hampton for the Long Island Grape Growers Association. We are currently in the process of applying to the Federal Government for a registered appellation for our two townships so that the wine produced in our area may be labeled, "Hamptons, Long Island." The North Fork of Long Island is in the process of submitting an application so that the wine made in that area may be labeled, "North Fork, Long Island. We feel we have a sufficiently different climatic conditions to make our area unique and wish to notify you of that fact. The Bureau of Alcohol, Tobacco and Firearms request several letters of notification to local governing bodies of our intension and we have as you will note from the enclosed copies of resolutions obtained and notified townships of East Hampton and Southampton. At this time we would request a letter from you stating from you that the County has no objection to our use of the term "Hamptons, Long Island," in so labelling our wine. I believe a letter was written by you last spring approving the North Fork's application.

Our application must be completed by Jan. 1, 1984, and we appreciate your attention to this matter. If there is any question please be free to call me at my office or you may contact Mr. David Mudd, President of the Long Island Grape Growers Assoc. in Cutchogue at 765-1248.

Sincerely yours,

Sherburne C. Brown, M.D.

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

November 1, 1983

Dr. Sherburne Brown
337 Meetinghouse Lane
Southampton, New York 11968

Dear Sherb,

This letter is to confirm that the South Fork area of Long Island, including Southampton and East Hampton Towns, have excellent potential for the production of grapes for wine. Experience on several commercial vineyards located in Water Mill, Bridgehampton, East Hampton and Southampton has confirmed that vinifera grapes can do very well in the climate and soils of these areas.

The proximity to the Peconic Bay on the north and the Atlantic Ocean on the south provide moderate temperatures during the growing season and during winter allows vinifera grapes to grow very well and survive on Long Island. In other areas, the cold winter temperature results in excessive damage and possible vine killing. The soils, particularly the Riverhead and Haven soils and in some areas the Bridgehampton soils, also provide excellent support for these crops.

Some description for the location of vineyards is given in the publication "Vinifera Grapes for Long Island" revised, summer of 1981, which I authored with a review by Professor John Tomkins, Cornell University, Ithaca, New York.

In any discussion I had with potential purchasers of land for vinifera grapes, I highly recommend that close attention be given to the major soil components and also the amount of drainage and depth to water table. We recommend a minimum of 7 feet above the water table to provide adequate root growth for grape plants. This is a minimum and in most cases, a greater elevation above the water table is desirable.

With the soils and climatic conditions present on the South Fork I would highly recommend many areas for the production of grapes would endorse an appellation for the area.

Sincerely yours,

William J. Sanok

William J. Sanok
COOPERATIVE EXTENSION AGENT
Agricultural Program Leader

WJS:kn

NEW YORK STATE COLLEGE OF AGRICULTURE AND LIFE SCIENCES
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New York State Agricultural Experiment Station
Geneva, N. Y. 14456
Telephone: 315-787- 2263

September 28, 1983

Mr. Lyle Greenfield
The Bridgehampton Winery
P.O. Box 979
Bridgehampton, NY 11932

Dear Mr. Greenfield:

With regard to the separate designation of the North Fork of Long Island as a viticultural area and the designation of the Hamptons as second distinct viticultural area, I enclose a copy of my letter of August 29, 1983 to the legal chairman of the Long Island Grape Growers Association.

The same items are pertinent to your proposal:

1. The Hampton area or the Hamptons are geographically distinct and physically separated from the North Fork. In addition, as you mentioned, the soil types differ.

2. Historically, the total heat summation in the Hamptons differs by more than 10% than from the North Fork. The Hamptons are cooler as a result, apparently, of more persistant fog.

3. The anecdotal reports of bud break delay in the Hamptons suggest a cooler start to the growing season.

As I suggested in my letter to Mr. Carr, the number of wines produced so far is too small to permit generalization.

While having some similarities to the North Fork as well as these differences, the Hamptons is a growing region distinct from the remainder of Long Island, and should be separated from the main body as a viticultural area.

Yours truly,

T. Cottrell

Thomas H. E. Cottrell
Assoc. Prof. of Enology

THEC/kj

THE HAMPTONS, LONG ISLAND

The Need for a Separate Viticultural Appellation

Soils

The soils which make up the Hamptons of Long Island are distinctly different from those of the North Fork. This difference occurs fairly abruptly, beginning at the Peconic River and continuing westward towards Montauk Point. This also designates exactly the proposed northern boundary for "The Hamptons, Long Island" appellation.

The predominant 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.

2. Haven-Riverhead Association: These soils are characteristerically deep and somewhat level. 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 Hamptons 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 in the Hamptons consist of the Dune-Land-Tidal Marsh-Beach Association, which make up the beach and marshland areas, both of which are unsuitable for farming.

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."

In general, the soils of the Hamptons contain a greater percentage of silt and loam than the soil series found on the North 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 Hamptons are also generally slightly lower in natural fertility than the soils of the North Fork.

These and other differences which are associated with different soil types and series found in the Hamptons 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, and associations found between the North and South Forks of the Island can

impart distinct variations in the components of the grapes and also in the wine made from these two areas.

Climate

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 northern Riverhead, 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 Mr. Richard Hendrickson, who has been the caretaker of the weather station since 1938, there are definite climatic differences which exist between the two Forks. He has made this observation by comparing his many years of data accumulated from the Bridgehampton station with weather data from the North Fork. He also makes this observation from living in the area for his entire lifetime. Mr. Hendrickson states that on the average, the winter months are colder on the North Fork. The colder temperatures average 1 1/2 to 2 degrees F. colder. The reason for this is that the North Fork is further away from the Atlantic Ocean and hence does not receive

the warmed southwest winds which come in from the Atlantic Ocean. In the winter, the prevailing winds come from the southwest and are warmed by the Atlantic Ocean. The ocean in the winter has a buffering effect due to its accumulation of heat from the summer and fall months. This wind will therefore buffer the temperature of the Hamptons as it passes over, however, by the time the wind passes over the colder Peconic Bay and reaches the North Fork, it has lost much of its warmth and hence does little to buffer the temperatures of the North Fork.

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 due to the many hills and rolling areas which exist there. 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.

During the summer months the southern breezes coming in off the cool ocean will continue to keep the average temperatures of the Hamptons lower. As the winds pass over the South Fork, they travel over Peconic Bay, which is a

smaller body of water and hence warmer. The winds absorb much of the warmth from the bay and therefore cause the average temperatures on the North Fork to be higher than the Hamptons during the summer months. Mr. Hendrickson also explained that during the summer, the North Fork of the Island 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 southeast winds.

During the fall, the South Fork of Long Island can also expect cooler temperatures than the North Fork, especially during the night. 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 6-year period from 1978-1983 the number of days

between frosts, or the length of the growing season, is as follows:

Year	Location	# of days between frost
1978	Bridgehampton	168
	Greenport	192
	Riverhead	197
1979	Bridgehampton	189
	Greenport	197
	Riverhead	200
1980	Bridgehampton	196
	Greenport	199
	Riverhead	196
1981	Bridgehampton	157
	Greenport	217
	Riverhead	176
1982	Bridgehampton	171
	Greenport	202
	Riverhead	178
1983	Bridgehampton	213
	Greenport	*
	Riverhead	190

*data unavailable

One can see from this data that in five out of the 6 years recorded, there was anywhere from 1 to over 3 weeks less growing season in the Hamptons as compared to the North 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 in the Hamptons is usually around April 23rd, while that on the North Fork occurs around the beginning of April. 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 slower start in the Hamptons.

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 are as follows:

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

From the period of 1941 through 1970, the averge 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	2825
	1977	2692	3100
	1978	2382	2750
	1979	2652	3100
	Average	2575	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.

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	
Roseburg, Oregon	2220	School, Mendocino	2400
Blocksburg, Humboldt	2230	Erie, Pennsylvania	2450
Idlewilde, Riverside	2240	Santa Maria, Santa Barbara	2490
Geneva, Switzerland	2260 N	El Gavlin Vd., San Benito	2480
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,	
Sunnyside, Washington	2570	San Luis Obispo	2870
Odessa, Russia	2580 *	Redwood City, San Mateo	2870
Budapest, Hungary	2570 N	Soledad, Monterey	2880 ‡
Palo Alto, San Mateo	2590	Napa, Napa	2880

TABLE 3 (*Continued*)

Station and county or country	*Heat summation*	*Station and county or country*	*Heat summation*
Yakima, Washington	2600	Santa Barbara, Santa	
San Luis Obispo, San		Barbara	2820
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		Santa Ana, Orange	3360
Obispo	3100	Tibilis, Russia	3370 *
Calistoga, Napa	3150	Jamestown, Tuolumne	3400
King City, Monterey	3150	Camino, El Dorado	3400
Hopland, Mendocino	3150 ‡	Queretaro, Mexico	3400 ++
Astrakhan, Russia	3160 *	Mokelumne Hill,	
St. Helena, Napa	3170	Calaveras	3400
Santa Margarita,		Livermore, Alameda	3400
San Luis Obispo	3180	Potter Valley, Mendocino	3420
Healdsburg, Sonoma	3190	Cloverdale, Sonoma	3430
Poway, San Diego	3220	Ramona, San Diego	3470
Clear Lake Park, Lake	3260	Mandeville Island,	
North Fork, Madera	3260	San Joaquin	3480
Hamadan, Iran	3280 D		
Climatic Region IV locations			
Martinez, Contra Costa	3500	Gallo Vd., Merced	3740
Escondido, San Diego	3510	Nacimento,	
Upland, San Bernardino	3520	San Luis Obispo	3740
Suisun, Solano	3530	Davis, Yolo	3780
Florence, Italy	3530 N	Vacaville, Solano	3780

Geisenheim, Germany (Region I) and Ramona, San Diego, CA (Region III). In the years 1941-1979, the number of degree days in the Hamptons 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 Hamptons.

Conclusion

Climate and soil can have 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 the vinifera wine grapes grown in these two areas. For instance, the emergence of buds in the Hamptons may be 1-3 weeks later than bud-break on the North Fork, thereby shortening the growing season. The cooler temperatures encountered during the growing and ripening seasons on the South Fork can also impart special qualities to wine grapes. Cooler ripening weather fosters a higher degree of acidity, a lower pH and in some instances may bring to the mature fruit, optimum development of aroma and flavoring constituents--the precursors of the bouquet and flavor complexities of the wines. Grapes in the Hamptons are also growing in soil of a heavier texture requiring less, if any, irrigation. This factor along with differences in the natural fertility of the soil may also produce subtle differences in

the grapes and finished wines. Wines from Bridgehampton, when compared to other wines from the North Fork, are said to be better balanced and have a degree of tartness which is more agreeable. Wines from the North Fork have so far been generally lower in total acidity and taste "flat" to some people. Some of this is of course due to wine-making techniques, however the grape is where the entire wine-making process must begin.

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 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. We 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 "Hamptons" region has within its boundaries distinct and unique grape growing condition which warrants the need for approval of a separate viticultural appellation.

Richard T. Harbich
(Vineyard Manager and Cellarmaster)
The Bridgehampton Winery
January 1984

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

RECEIVED
3/12/84

The Bridgehampton Winery
P.O. Box 979, Bridgehampton, New York 11932
(516) 537-3155

March 4, 1984

Dear Mr. Redmond,

Enclosed is the additional information which you requested on the Hampton appellation proposal. I hope my paper and the other material enclosed will be of help to you in setting up an appellation. If by chance more information or documentation is required, please contact me immediately and I will see to it you will receive the requested material as soon as possible. Thank you very much and I hope to here from you soon.

Sincerely,

Richard T. Harbick

The Hamptons

A Viticultural Oasis

Richard T. Harbich
Vineyard Mgr./Cellarmaster
The Bridgehampton Winery
March 1984

History

From the earliest days of its "discovery" Long Island developed a flattering reputation among Europeans as a beautiful and extremely hospitable land. Although the first white "discoverer" of the "New World" is still under dispute, it can be stated quite certainly that the first European to lay eyes on Long Island was Giovanne da Verrazzano. Verrazzano, an Italian, was sailing under the French flag for King Francis I when his ship sailed into New York Harbor on April 17, 1524. Upon hearing the favorable reports of this area, other Europeans ventured to explore and eventually settle the land they had heard so much about. Henry Hudson, an Englishman sent by the Dutch East India Company, was the next explorer to land in the New York area in 1609 and paved the way for the Dutch colonization of Manhattan Island.

The Dutch had settled on Manhattan Island in the early part of the 17th century and further settlements expanded their territory mainly to the east. English colonists at the same time, had been settling the more northern areas of New England in Plymouth, Massachusetts and also in Connecticut. Since Long Island was, in fact, in close proximity to the English governed Connecticut, the English afforded some ground for their Crown to set up claim to Long Island. English settlers had tried to establish settlements near Oyster Bay and Southold early in the 1600s but were evicted by the Dutch. The Dutch, a much weaker nation than England, eventually loosened its hold on the

eastern end of Long Island; it was not until May 10, 1640 that first English settlers arrived from Lynn, Massachusetts to settle on Long Island, in the area now known as the Hamptons.

The original settlers from Lynn, Massachusetts were only eight in number. They had purchased a sloop back in Massachusetts for transportation of their families and goods and were granted permission by the Massachusetts Colony to settle 8 square miles of their choosing, anywhere in Long Island. These early settlers of Massachusetts found the New England climate and living conditions too harsh and were in search of a more hospitable climate in which to live. Upon landing at what is now known as "Conscience Point," the settlers referred to their new home as "Olde Towne." Eventually, once the town was established, they adopted the name Southampton, so named from Henry Wriothesly, Earl of Southampton, England. Wriothesly was very active in colonizing the new world as he was director and treasurer of the Virginia Company and was well known by the leading men of the Southampton Colonists.

The next colony founded and settled was in 1649, a sister town of Southampton, located about 15 miles to the east.

The sister settlement was thus named East Hampton. These two settlements were at that time separated by a creek, restricting land travel between the two towns. In 1650, Ezekial Sanford of Southampton built a bridge across the creek and connected a road between the two settlements. Four years

later in 1654 colonists settled this area between South and East Hampton (known today as Sagaponack) and called their town Sagg. Eventually, in keeping with the spirit of the area, the town officially adopted the name Bridgehampton, symbolizing the newly formed bond between the older settlements. In 1660, English colonists from E. Hampton purchased land at the very end of the island from the Montauk Indians; the price was 100 pounds of sterling silver. It was not until 1744 that the area became settled and the town of Montauk was established. Seventeen thirty had seen the settlement of Sag Harbor to the north and it was not until the early part of the 1770s that the land west of Southampton became populated. The townships west of Southampton were named respectively Westhampton and Hampton Bays--Hampton Bays' name deriving from its position on the gateway to Peconic Bay through the Indian dug Shinnecock Canal.

Thus by the time of the American Revolution the entire area of the southern fork of eastern Long Island had been settled. This area thereafter became known as "the Hamptons", obviously due to the common ending of the major town names and a desire to preserve the area's English heritage. This is evident by the many publications, businesses, and landmark descriptions (some enclosed) which have endorsed the name "The Hampton" to distinguish this unique region from the rest of L.I.

Geography & Boundaries

The actual geographic area of the Hamptons, although attached to a larger island, may be referred to as a peninsula. This is due to the fact that 3 of it's boundaries are surrounded by water, the Atlantic Ocean to the south and east and Peconic Bay to the north. The Hamptons region lies entirely in Suffolk County and is governed under the State of New York. As one can see from the U.S. Geographical survey maps (previously submitted) the western boundary of the Hamptons appellation is the 10 mile long boundary line separating Southampton and Brookhaven townships. The Hamptons began here, roughly where the 2 forks begin to separate. The northern border of the Hamptons has its beginnings at the Peconic River in Riverhead and follows the rivers' path to Peconic Bay. Peconic Bay accounts for the rest of the northern boundary, meeting the Atlantic Ocean at Montuak Point. The entire length of the Hamptons from its start at the Southampton town line to Montuak Point is approximately 54 miles.

The Hamptons is 10 miles wide at its widest point and less than 1/2 mile at its narrowest. The townships making up the area, Southampton and East Hampton, cover a combined total of 213.2 sq. miles of land. Also included in the Hamptons region is Gardiners Island, part of East Hampton town. This small island, although separate from the the main strip of land, is composed mainly of Montuak and Plymouth soil associations, the same as those making up the remainder of the Hamptons. The

towns and villages which will make up the appellation include the following: Amagansett, Apaquoge, Art Village, Barnes Hole, Beach Hampton, Bridgehampton, Canoe Place, Cobb, Deerfield, Devon, Dutch Plain, East Hampton, East Hampton Beach, Eastport, Fireplace, Flanders, Flying Point, Freetown, Gardiners Island, Georgica, Gerald Park, Gromy Hollow, Hampton Bays, Hampton Park, Hardscrabble, Hayground, Jericho, Kingston, Maidstone Park, Mecox, Midhampton, Mill Hill Estates, Montuak, Montuak Beach, Napeaque, Newtown, North Haven, North Sea, Noyak, Oakville, Pantigo, Ponquogue, Promised Land, Quoque, Quoque Village, Rampasture, Remsenburg, South Riverhead, Riverside, Rose Grove, Sagaponack, Sag Harbor, Scuttlehole, Shinnecock Hills, Southampton, Southport, Speonk, Springs, Springville, Squiretown, Three Mile Harbor, Tiana, Tuckahoe, Wainscott, Water Mill, West Amagansett, Westhampton, Westhampton Beach, West Tiana, and Wickapoque. Within the Hamptons region live a total of 62,299 year round residents, however it is estimated that a total of 180-250,000 people (3-4 times the population) visits the region each summer season. The areas beautiful beaches, mild climate, lush farmland and rich history make it one of the most desired vacation spots on the East Coast. It is also proving to be excellent grape- growing territory as well.

Viticultural History

For more than 300 years, the Hamptons have been a productive, agricultural growing region. Prior to the expansion of agriculture to the mid-west in the early 19th century, the Hamptons, as well as the rest of L.I. was a major producer of fruits and vegetables for New York City and its surrounding villages. The area was very self-sufficient and supplied its people with just about every fruit and vegetable which could be grown there, as well as milk and cheese from a thriving dairy industry. As agriculture moved westward however, the crops grown in the Hamptons became much more specific; the major crops became potatoes, corn, cauliflower and cabbage, for which L.I. has become justly famous.

Wine grapes had been introduced to eastern L.I. as early as the 18th century by a French immigrant, Moses Fournier. Records have indicated that vineyards were flourishing in Southampton during colonial times, although the types of grapes, that were grown and what happened to the plantings is unknown. Most of the grapes planted in the Hamptons region prior to the 20th century, were cultivated in relatively small vineyards, the grapes and wine which resulted from them used principally for the owners' private consumption. Many of the local Indians, however, who possessed knowledge of various grafting techniques may actually have tended vineyards several hundred years earlier!

In 1979, the tradition of grape-growing in Eastern Long Island's Hamptons region once again came into focus with the

instalation of 2 significant vinifera plantings. It was in this year that 2 men, Lyle Greenfield of Bridgehampton and Ken Conrad of Sag Harbor each planted their own vineyard of vinifera wine grapes in Bridgehampton and Water Mill respectively. Following in their footsteps were Sherb Brown of Southampton and Alan and Donna Stillman of Sagaponack. Today, the total amount of acreage planted to grapes in the Hamptons looks like this:

Grower	Amt. of Acreage	Location	Varities
Lyle Greenfield	26	Bridgehampton	Chardonnay, Sauvignon Blanc, Pinot Noir, Riesling, Gewurztraminer, Merlot
Ken Conrad	21	Water Mill	Riesling, Chardonnay, Gewurztraminer, Cabernet Sauvignon
Alan & Donna Stillman	5.5	Sagaponack	Cabernet Sauvignon, Merlot
Sherb Brown	.5	Southampton	Chardonnay, Cabernet Sauvignon, Merlot, Riesling
Deborah Perry	1	Amagansett	Chardonnay
Harry Ludlow	1	Bridgehampton	

This brings the present total of grape acreage in the Hamptons to 55 acres, 100% of which is vinifera and almost all of which is now prducing a crop.

Future Viticultural Outlook

Presently, the Hamptons region appears to have an enormous potential for vineyard expansion. The Bridgehampton Winery for example has, on its present site the potential for 10 addi-

tional acres, and will seek out future locations for the proposed goal of 100 acres total production. Other growers mentioned above, also have more land available to them for expansion. Presently under discussion, are plans to start another, privately own vineyard in Bridgehampton, the total size of which would be 100 acres. The Commonwealth Winery in Massachusetts, has also announced plans to build an estate winery in the East Hampton area. There are still hundreds of acres of prime farmland available in the Hamptons region, and with the present tough economic situation facing potato and vegetables growers, the planting of vinifera grapes is all the more attractive.

In the past, high land prices have driven prospective wine-grape growers to the less expensive land of the North Fork. In the past two years however, the price gap has greatly narrowed between the two regions and will most likely become non-existent in the future. Regardless of this fact, the Hamptons region offers the potential wine grape grower many distinct opportunities. These include a tremendous tourist market population; a climate and soil ideally suited for Chardonnay, Riesling and Pinot Noir; and a region with a name that is recognized throughout the United States. 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 Counties' Farmland Preservation program may also assist the vintner, as well as keeping land available for future vineyard plantings. Also, the Hamptons region benefits a great deal from the encouragement of an enthusiastic, progressive local government, who are intensely dedicated to preserving the Hampton's agricultural status.

The Hamptons region 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 have already proved this to be true. 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 Hamptons region has the potential to become one of the greatest wine regions in the United States.

Climate & Soil Differences

As described in the paper, "The Hamptons--the Need for a Separate Viticultural Appellation," it was shown that a great deal of climate, pedological and viticultural differences exist between the Hamptons and the North Fork of Long Island. Not discussed at length in the above-mentioned paper, but also quite evident, are the differences existing between the

Hamptons had the rest of western Long Island. Although the western border of the Hamptons is an imaginary, man-made town line, it is at this area, where the island widens that climate and soil differences begin to appear.

Soil. As discussed previously, the soils of the North Fork and the Hamptons 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 association of Long Island tend to become less restricted to a distinct geographic area; much more intermingling and blending of soil series can be found. (See previously enclosed soil map.) Along with this fact, there are the soils making up the "spine" of Long Island, namely "The Pine Barrnes." 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 agriculture or development in the area would harm its ability to be the major ground water recharge basin for Suffolk County. (See map.) Westward from here and into New York City, one can see from the soil map (previously enclosed) that 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 in the Hamptons, 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).

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

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

1973	Growing Season Days
Bridgehampton	201
Riverhead	207
Brookhaven Lab	137
Patchogue	200
Mineola	234
Central Park NYC	234
1974	
Bridgehampton	182
Riverhead	194
Brookhaven Lab	149
Patchogue	149
Mineola	192
Central Park NYC	192
1975	
Bridgehampton	192
Riverhead	192
Brookhaven Lab	148
Patchogue	191
Mineola	215
Central Park NYC	204
1976	
Bridgehampton	189
Riverhead	197
Brookhaven Lab	139
Patchogue	163

Mineola	190
Central Park NYC	198

1977

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

1978

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

1979

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

1980

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

1981

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

1982

Bridgehampton	171
Riverhead	178

Brookhaven Lab	156
Patchogue	171
Mineola	171
Central Park NYC	222

Last Spring Frost

	Bridgehampton	Brookhaven	Patchogue
1973	April 21	May 8	April 21
1974	April 20	May 8	May 8
1975	April 23	May 8	April 23
1976	April 13	May 13	May 9
1977	April 15	May 4	April 30
1978	May 1	May 4	April 10
1979	April 22	May 3	April 22
1980	April 18	May 10	April 19
1981	May 9	May 9	May 9
1982	April 23	April 30	April 23

First Fall Frost

	Bridgehampton	Brookhaven	Patchogue
1973	Nov. 8	Sept. 22	Nov. 7
1974	Oct. 19	Oct. 4	Oct. 4
1975	Nov. 1	Oct. 3	Oct. 31
1976	Oct. 19	Sept. 29	Oct. 19
1977	Nov. 14	Oct. 7	Oct. 24
1978	Oct. 16	Sept. 27	Oct. 16
1979	Oct. 28	Oct. 15	Oct. 15
1980	Oct. 31	Oct. 10	Oct. 24
1981	Oct. 13	Oct. 11	Oct. 13
1982	Oct. 11	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 ocean, as described previously, is the main reason for the Hamptons and more so, the North Fork's buffered climate. As the forks merge into the main body of Long Island, the effect of the ocean 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 15 miles west of the Hamptons, can have as much as 50 days (almost 2 months) less growing season than Bridgehampton. Patchogue can also be seen to be as much as 36 days less, with most seasons being around 1-2 weeks less than Bridgehampton. 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 Hamptons also differs considerably. The following data is taken from the Brookhaven National Laboratory.

Growing Degree Days

	Bridgehampton	Brookhaven Lab
1973	2,714	2,560
1974	2,392	2,353
1975	2,734	2,487
1976	2,457	2,299
1977	2,692	2,537
1978	2,382	2,098
1979	2,652	2,486
Avg.	2,575	2,403

Over the period of 1973-1979, Brookhaven averaged 172 growing degree days less than Bridgehampton. This significant

difference in heat summation correlates with the shorter growing season found there, as shown perviously.

The main reason the climate differs west of the Hamptons is due to the smaller effect of the ocean 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, they have lost a great deal of the warmth they had previously carried and hence do significantly less to control temperatures than the breezes traveling over the Hamptons.

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

Minimum Temperatures 1973-1982 (°F)

	Bridgehampton	Patchogue	Westbury	Wantagh
1973	9	5	-	-
1974	5	-5	-	-
1975	11	5	-	-
1976	-	-2	-	-
1977	1	-2	-	0
1978	5	-0	-	2
1979	-5	0		-1
1980	-5	0		-1
1981	1	-11	-1	0
Avg.	+2.4	-1.7	-1	+.5

From the above data, one can see that the area of Patchogue averaged 4.1 degrees (F) colder than Bridgehampton; the limited data on Wantagh also shows a 1.9 average lower temperature for the area. The Hamptons, and the North Fork as well, are much narrower strips of land than the main body of Long Island, and therefore alter the temperatures of the winds to a much lesser degree than western Long Island.

Conclusion

The data supplied in the previous pages show definite differences in soil and climate between the Hamptons region and the areas west of Riverhead. The reasons for ending the proposed Hamptons appellation at the Southampton 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 Hamptons. Apart from various soil types imparting different characteristics, the growing season in this area can be considerably shorter than that found in the Hamptons. 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 Hamptons should be the Southampton 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-burying, training and spacing) and the possibility of having to grow different varieties (i.e. hybrids, labrusca) reinforces the need for the Hamptons appellation to end at the Southampton town line, for this boundary closely defines an area with unique climatic and pedological conditions, different from the rest of Long Island.

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