

FRIDAY SCHEDULE

Rand, telkimine, matkamine, kalapüük

Naudi päeva või nädalavahetust telkides, kalastades, päevitades Atlandi ookeani laiustel liivarandadel ja suurtel lainetel

[Smith Point County Park \(suffolkcountyny.gov\)](http://suffolkcountyny.gov)

Golfi turniir – 8 kaheliikmelisele võistkonnale broneeritud 4 mänguaega. Esimene “tee time” on kell 13.00 Middle Island Country Club. Scramble format for each 2-person team, plus closest to pin, longest drive. Teams can be pre-arranged or we will form teams from individual players. Cost is \$75 per player includes golf cart and greens fees – to register & prepay via Venmo @andrus-ers or Zelle aers@optonline.net

[Middle Island Country Club – 27 Holes of Championship Golf on Long Island \(middleislandcc.com\)](http://middleislandcc.com)

Long Island North Forki veinide degusteerimine

1. 11:30 väljasõit eesti majast - grupi eelregistreerimine laine skonberg lainekai5@gmail.com. **SOLD OUT!**

2. soovitatud veinitootjad väiksematele gruppidele, üksikisikutele

[Bedell Cellars](#), Cutchogue

Still run by the Bedell family, this 38-year-old vineyard is a great example of what the North Fork has to offer. Having garnered numerous features in Wine Spectator (even one where Kip Bedell, one of the founders, was dubbed “Mr. Merlot”), this vineyard’s wines are clearly worth a taste on quality alone. Swing by the 1919 Cutchogue barn that houses its tasting room to sample a few glasses — while checking out the series with labels by local artists — and you’ll get what all the fuss is about.

[Palmer Vineyards](#), Riverhead

The equestrian sensibility at McCall Wines. As one of the original wineries on the North Fork, Palmer got a bit of a head start on the newcomers. It’s an estate operation, which means everything is done in-house, from grape to bottle — a rarer situation than you might think. The 90-acre property produces more than 20 varietals and around 10,000 cases a year. You can reserve a spot at the tasting room to claim your piece of the output.

[Pindar Vineyards](#), Peconic

Another of the region’s first notable vintners, Dr. Herodotus Damianos (what a name!) started Pindar Vineyards in the 1980s to pursue his passion for wine as an art form. Today, it covers more than 500 acres and sells more than 70,000 cases over 23 varietals. The Peconic tasting room is open daily, and offers full tours on summer weekends.

[Kontokosta Winery](#), Greenport

While the North Fork is known for vino, there aren’t too many vineyards that call Greenport proper home. Kontokosta’s massive hilltop tasting room is a commanding site that’s only really upstaged by its amazing ocean views. Having garnered coverage in the New York Times, Wine Enthusiast, and more, this place is a no-brainer for your wine tour itinerary.

[Laurel Lake Vineyards](#), Laurel

Named after the small village of Laurel in which it’s located, the unassuming Laurel Lake Vineyards has a couple surprises up its sleeve. The place was originally started by Chilean and American vintners, and its wine-making process merges South and North American techniques. With a two-story tasting room overlooking the gorgeous vineyard, you’ll be happy you stopped in for a glass.

[Pugliese Vineyards](#), Cutchogue

Family-owned and operated since the 1980s, Pugliese Vineyards is quintessential North Fork. Critically lauded wines? Check. Sparkling and port options? Check. Beautiful sprawling scenery? Check. If the Cutchogue tasting room is part of your tour (and it totally should be), try the champagne flight.

[Macari Vineyards](#), Mattituck

In the North Fork especially, differentiating yourself as a winemaker is important. Macari has its share of hooks — things like national press, noteworthy awards, a strong team mixed with seasoned wine pros and family founders. But at its core, Macari is just a great winery. The main tasting room is in Mattituck, and you should probably (definitely) try the rosé.

[Lenz Winery](#), Peconic

Founded in 1977 by Peter and Patricia Lenz after they closed a successful restaurant, Lenz Winery didn’t actually start churning out bottles until the early 1980s. Why? The couple subscribed to the French tradition of prematurely harvesting fruit to build a more, well, fruitful root structure in subsequent seasons.