

THE OLD FIELD

59600 main road / box 726 / southold ny 11971 / theoldfield.com

OUR WINES + NEW RELEASES!

We have some really great wines just arriving, and we hope you'll visit our tasting barn (Saturday & Sunday, 11 AM to 5 PM) to try them.

New release: 2003 Chardonnay

Crisp apricot and green apple flavors with a citrusy finish. \$16/bottle \$173/case (includes 10% case-discount).

New release: 2002 Cabernet franc

A wine filled with black cherry, backed by cedar, licorice, and a fresh earthiness. Finally our Cabernet is back, but not for long – we produced only 99 cases. \$24/bottle \$288/case.

2001 Blush de Noir

From early harvested Pinot noir fruit for sparkling wine, this salmon-colored blush has fruit overtones of white cherry, which is characteristic of Pinot noir, plus apricot and peach flavors.

\$9/bottle \$97/case (includes 10% case-discount).

2001 Chardonnay

Crisp, clean, fruit driven wine with hints of cantaloupe, guava, and mango. The perfect choice for shellfish, turkey, and veal. Serve chilled.

Not currently available – we've held the remaining 10 cases in our library for future release.

1998 Pinot noir

Medium bodied with fruit of cassis and black cherry on the nose. Revealing deeper layers of dark chocolate and old leather. Lovely with mushroom dishes and tomato based pasta.

\$18/bottle \$194/case (includes 10% case-discount).

2000 Merlot

A Merlot and Cabernet franc blend (90% – 10%) with a big, fat, black-raspberry fruit nose and a hint of cedar mint. Very soft mouthfeel with balanced tannin for structure and complexity.

\$16/bottle \$120/case. (includes 37.5% case-discount – we're making room for the new Merlot!)

2000 Blanc de Noir Sparkling

Filled with bright, white cherry Pinot noir fruit, this driest of the sparkling wines will make your mouth dance with its tiny bubbles!

\$35/bottle \$420/case. *Only 200 bottles left!*

Prices are exclusive of New York sales tax. Please call us for out-of-state shipment possibilities.



NEWS FROM THE VINEYARD / NOVEMBER 1, 2005

The grapes

The weather in the beginning of the summer at The Old Field was dry, dry, dry! Since we dry-farm (no irrigation), we had to flood the fields to ease the strain on the vines. In the end, it looks like it has worked. Our Pinot and Chardonnay harvests were small-berried and intense. As expected, we harvested earlier this year than last.

In the week between October 8th and the 15th we were inundated with 19.08 inches of rain. That's half our yearly average, matching the record for rainfall in 1903. While we did lose some of our crop – viticulturing is still farming – the impact was not disastrous. We did end up hand-picking all the fruit, spending extra time sorting, to bring in healthy berries only. As a result, we expect a fine red wine from this 2005 vintage.

Chickens, chickens, and more chickens!

We started out this summer with 9 hens and one rooster. Now we have 14 hens and 7 roosters! One mom just won't stop sitting and hatching!

FALL EVENT

November 3rd – 6th: Wine Camp. Learn what happens on the vineyard, in the cellar, and on your taste buds.

For more information visit us online at theoldfield.com.

WINE CLUB

We're starting a wine club! Sign up for our email newsletters at theoldfield.com so we can send you the details soon.

Old Field Fact: 1000 vines per acre @ 2 tons of grapes per acre = 125 cases of wine.

Come visit us in our Tasting Barn: Saturday & Sunday, 11AM to 5PM. We're 1 mile east of the Southold Village traffic light, on the right, on Rt 25. Look for a red fence, white gate and grape vines.