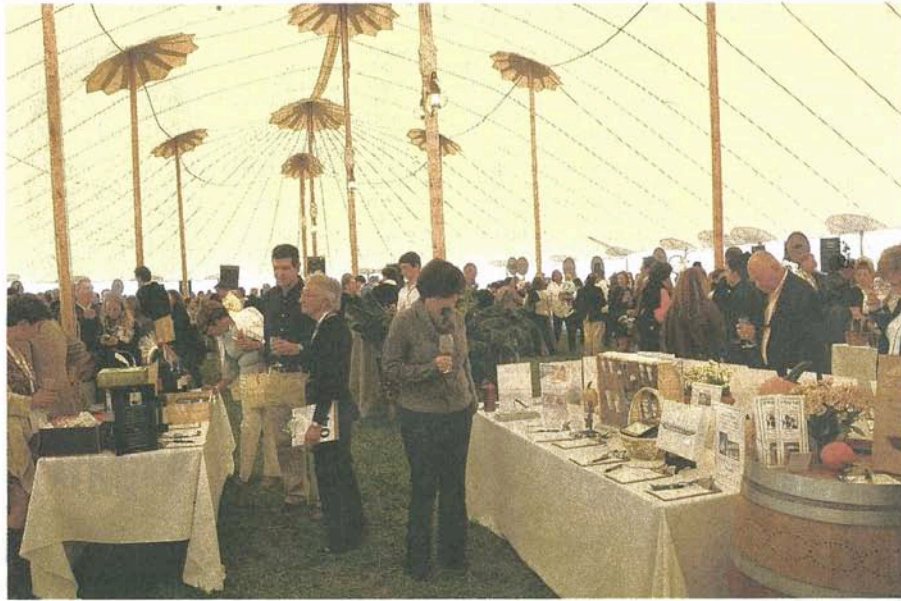
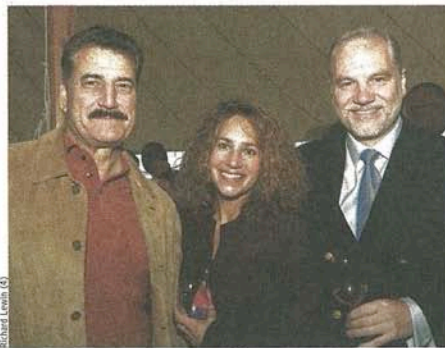


# THE WALL STREET JOURNAL

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Above, the tasting tent at the Long Island festival. Below, Keith Hernandez with Renee Gilmore and Roman Roth and sunset at the event.



Richard Leahy (3)



## Hamptons Toast To Summer's End

BRIDGEHAMPTON— The Food & Wine Harvest East End benefit this weekend brought together 28 wineries and 18 restaurants for an epicurean homage to the end of the summer where microgreens, sustainable seafood, corn and tomatoes were the stars.

Proceeds from ticket sales benefited the East End Hospice, the Peconic Land Trust and the Group for the East End, whose efforts have enabled farms and vineyards to

thrive and remain cornerstones of the local economy.

More than 700 guests sipped Long Island wines and ate fancy hors d'oeuvres along a cornfield. Upon arrival each guest was given a glass and sent wandering into the maze of tasting tables.

"The summer crowds may be gone after Labor Day," said Brian Halweil, "but the farm stands are groaning with produce and the wine country is ready to harvest." The event



Trent Presler, Stephen Munshin and Brian Halweil

was modeled on an auction and tasting of Rhône-varietal wines held each year in California.

Mr. Halweil is editor and co-owner of three hipsterish publications about locally sourced foods: Edible East End, Edible Manhattan and Edible Brooklyn.

"We thought the East End needed an event like this," he said, struggling to make himself heard over Saturday's shoulder-to-shoulder crowd. Beneath a pitched tent, men in madras shorts and blazers and women in thick sweaters gathered in the unseasonable chill.

Keith Hernandez, former first basemen for the New York Mets, is usually partial to Spanish wines but nevertheless

gave high marks to a 2007 Brut from Sparkling Pointe vineyard in Southold.

At the table hosted by David Loewenberg, the owner of four Hamptons' restaurants, bite-size portions of striped bass ceviche, heirloom tomato and corn salad with lobster and basil and panzanella were served. Next up was the first course: Kamp Farms chilled corn soup with fennel confit, pickled chilis and popcorn shoots.

As the mist rolled in off the ocean, Mr. Loewenberg surveyed the scene and made a toast.

"To our own little bit of Provence," he said raising a glass of Sauvignon Blanc.

—Elizabeth Fasolino