

Road trip!

Long Island's North Fork has vineyards for days. These are the ones worth trekking to. *By Tolly Wright*

1. Jamesport Vineyards

Your day of vino begins at this vineyard's 19th-century tasting barn, which is just under two hours from the city. Drink your way through five tasting flights (\$18 per person), and fortify for the afternoon with complimentary olives and cheese. (You'll need it.)
 → 1216 Main Rd, Jamesport (631-722-5256, jamesportwines.com). Parties of eight or more require a reservation.

5. Shinn Estate Vineyards and Farmhouse

End your day at farm-to-table restaurateurs Barbara Shinn and David Page's vineyard and on-site bed-and-breakfast. Enjoy a self-guided tour with your tasting (\$8) or bottle purchase (\$14), and if you're not ready to head back to the concrete jungle (or are too drunk to), consider booking a night's stay in the 1880s homestead (\$259 and up).
 → 2000 Oregon Rd, Mattituck (631-804-0367, shinnestatevineyards.com)

4. Mattebella Vineyards

Only a stone's throw from Bedell Cellars is this stunning farmyard cottage dating back to the 1800s. On warm days, opt to sit outdoors, surrounded by rose bushes, fig trees and gardens overlooking the mom-and-pop vineyard, as you savor flights of light wine (\$15) or red (\$18).
 → 46005 Rte 25, Southold (631-655-9554, mattebellavineyards.com). Open June through Oct.

3. Bedell Cellars

While a reservation is recommended for a spot in the swoonworthy early-20th-century farmhouse tasting room, walk-in guests can enjoy a bottle and a packed picnic on the outdoor pavilion.
 → 36225 Main Rd, Cutchogue (631-734-7537, bedellcellars.com). Cannot accommodate parties of more than 10.

2. Macari Vineyards

At this 500-acre waterfront respite, you'll sip award-winning wines (five tastings for \$20), and if you explore outside, you might spy some of the horses, Texas Longhorn cattle, ducks, rabbits and Spanish goats that call the family-owned farm home.
 → 150 Bergen Ave, Mattituck (631-298-0100, macariwines.com). Parties of six or more require a reservation.



Rebelle

Rebelle

THIS NOLITA ROOKIE has restaurant bona fides in spades—it was one of only a few New York newcomers to earn a Michelin star last year off the strength of chef Daniel Eddy's neobistro plates (deconstructed leeks vinaigrette, \$14; raw fluke with brown butter, \$16)—but though it's hesitant to brand itself as a full-blown wine bar, Rebelle is overflowing with vino clout. The cavernous Bowery dining room—a moodily lit stretch of raw-brick walls, polished concrete floors and a sinewy white-marble bar up front—comes from flannel-wearing wine wunderkinds Patrick Capiello and Branden McRill, two thirds of the team behind the similarly wine-forward hot spot Pearl & Ash next door. And while Rebelle's dinner menu is 19 items total, the wine list is damn-near biblical: an 80-page tome boasting more than 1,500 French and American bottles, helpfully organized by grape variety.

Finance whales can go baller with gluttonous four-figure trophy bottles all they want—say a 1989 Montrachet Grand Cru for \$7,345?—but Capiello also generously litters the menu with plenty of sub-\$50 everyman bottle selections that include against-

the-grain domestic picks (2013 Bow & Arrow Gamay from Oregon's Walnut Ridge Vineyard, \$43) and hyperlocal bottles like Red Hook Winery's dry, delectable pinot blanc 2012 Buttercup's Cuvee (\$49). "It's not just high-end and expensive bottles; there's a big focus on the more obscure parts of the world making great wine with great care," says head sommelier Kimberly Livingston Prokoshyn. "It opens up the world of wine to everyone because there's a wider range of price points and flavors."

That sheer range draws a cross section of downtown cool to Rebelle's dark-wood barstools, from leather-jacketed food geeks extolling the virtues of the city's latest *omakase* spot to six-foot glamazons with high topknots and even higher cheekbones. Outfitted in his trademark work uniform of jeans and a T-shirt, Capiello can often be found among the crowd, dashing off to pull bottles from a cellar papered in concert flyers while David Bowie blares overhead. Rebelle, rebelle indeed.

→ 218 Bowery (917-639-3880, rebellenyc.com)

ORDER THIS

A bold, big-fruit 2013 Chupacabra syrah from New Mexico's Merkin Vineyards (\$49 per bottle)

PHOTOGRAPH: PAUL WASTOUJZ