WineVine Spotlight Interview: Nathan Kendall, Owner/Winemaker, Nathan K., Hickory Hollow & chepika

NYWGF: What is your favorite New York wine?
NK: Forge Dry Riesling-it is legit bone dry, with incredible texture and freshness.

NYWGF: When did you come to New York and what brought you here?
NK: I’m from the Finger Lakes. The goal was to go and learn what I could from other regions and come back here.

NYWGF: In your opinion, what makes New York’s wine industry unique?
NK: The challenges. There’s no recipe winemaking here, we are a legit cool climate. Each growing season presents its own set of unique challenges so you can’t necessarily follow a playbook. While this certainly keeps you on your toes as a grape grower or a winemaker, each year is rewarding and educational figuring out the best way to make balanced wines.

NYWGF: In your opinion, how does New York compare to other regions known for their wine (both nationally and internationally?)
NK: We can draw parallels to other regions, but New York wine is distinctly New York wine. We can compete on an international scale in regard to quality. The wines here are different though in that we have higher acid and lower alcohol than other regions making them great meal companions and very well.

NYWGF: Who do you think are the most influential and/or interesting people in wine in New York?
NK: I’d have to say the legends and pioneers of the region. Guy Devaux, Charles Fournier, Dr. Frank, Hermann J. Wiemer. If it weren’t for them, none of us would be here making wine.

NYWGF: Why should New Yorkers drink New York-made wines?
NK: Whelp, it’s delicious. It’s food friendly. With the modest alcohol, you can have a second glass. And most importantly, it’s grown in your backyard! Drinking New York wine really helps the New York economy, it supports farmers, it keeps jobs here, it allows people in rural regions to have a living, and the carbon footprint is much smaller as opposed to having wines shipped/trucked in from other states or countries.