

Stonington Vineyards

— Story —

Stonington Vineyards was established by Nick and Happy Smith in 1987, when purchasing 58 acres in the Stonington Uplands on which wine grapes had been planted earlier in the decade. The winery was constructed in 1988/89 incorporating the latest in winemaking technology and the traditional methods of barrel fermentation.

From the start, Mike McAndrew has been the Winemaker, garnering the reputation for producing quality, European-style table wines that have won numerous awards over the years. Stonington is best known for its barrel fermented Chardonnays and its proprietary blends. We also produce, as varietals, Vidal Blanc, and Cabernet Franc.

Our vineyards are situated on south-sloping well-drained glacial soils. The proximity to the Atlantic Ocean provides us with a maritime microclimate not unlike Bordeaux with a long and relatively cool growing season.



— Facts —

Established:	1987
Owners:	Nick and Happy Smith
Winemaker:	Mike McAndrew
Acres:	10 acres of vineyard
Produced Cases:	6000
Varietals:	Chardonnay (Barrel-fermented and Un-Oaked), Triad Rose, Vidal Blanc, Cabernet Franc, Seaport White (Proprietary Blend)

