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## ISLAND TO ISLAND...

**We're back! Santorini will be returning to NYC for our annual spring tasting in 2013**



The winemakers of Santorini will be showcasing the new harvest (without forgetting some older, delicious vintages) of Assyrtikos and ageless Vinsantos in the Big Apple from April 15-19. The week will include a late-night sommelier party, media tastings, in-store tastings, a James Beard dinner and other consumer events, focusing on traditional Santorini cuisine as the island celebrates 2013 as the Year of Santorini Gastronomy. Stay tuned!

[hot view](#)

[Assyrtiko Singled Out](#)  
By Jancis Robinson on Daily Meal

[haute cuisine](#)

## IN THE VINEYARD

### 2012 Santorini Harvest Preview



Expectations are high for this year's vintage, in spite of a spring storm that caused severe damage to the vines during this year's critical stage of flowering, dashing hopes for a record year of production. Fortunately, good conditions following the storm allowed the vines to recover to levels similar to what the island has produced in recent years. And despite the typically warm Santorini summer this year, the wines maintained their usual crisp acidity and bold minerality, while showing an aromatic profile, similar to the outstanding vintage of 2011.

[READ MORE HERE](#)

### Food for Thought



During 2013, the island of [Santorini](#) will be celebrating its gastronomical heritage featuring the unique agricultural products grown in this unusual volcanic environment. Stay tuned!

[hot stuff](#)

[Copycats: Is the world ready for an Australian Assyrtiko?](#) Hooked on Wine

[hot dish](#)

[Getting in the mood for Assyrtiko](#)  
Mood Wine

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## ISLAND TALK

### SantoWines...looking after Santorini's agricultural heritage



SantoWines, the cooperative of Santorini, was created during the middle of the last century to protect the rights of the growers and the agricultural production in this difficult volcanic environment known more for its amazing sunsets, azure blue waters and black sand beaches. Ironically, Santorini is one of the world's oldest wine cultures, dating back over 4000 years. Today, it is still flourishing as the oldest, continuously cultivated vineyard in the world. We recently talked with some of the staff at SantoWines about their work in maintaining and protecting the winemaking

traditions of this remarkable island – whose unique way of life was fashioned by a catastrophic volcanic explosion, circa 1600 BC. **Read the interview below.**

**NOTE:** At an EU workshop held in Brussels in October called "Support for Farmer's Cooperatives," SantoWines was chosen as one of the cooperatives presented in a case study of successful rural cooperative organizations.

[READ MORE HERE](#)

[Exploring Santorini Wine and Good Food](#)

[Tim's Tasting Notes](#)  
[Tim Atkin MW](#)

hot tweets

## Winery with a view!



**Santorini is not only one of the most historic vineyards of the world, it is also one of the world's most popular vacation destinations. What are the advantages and disadvantages of these seemingly opposing forces?**

Ironically, it was not until the early 1980s that Santorini started to become popular as a vacation destination – even though it has always been considered a wine culture dating all the way back to the volcanic explosion of around 1600 BC, which, basically left the island as it stands today. Of course, the huge increase in visitors

has helped in the development of the Santorini tourism industry, sometimes at the expense of agricultural production. This has been a serious challenge for us and we have worked very hard to find the right balance. Instead of looking at tourism as a threat, we have treated it as an opportunity to introduce the wines and our local traditional products to visitors from all over the world. It's all part of the total island experience.

The winery also includes a center with tasting facilities to promote all of the agricultural products from the island, besides wine, like our unique, cherry tomatoes, fava beans, capers and other products that are all influenced by our volcanic environment. The production of Santorini's cherry tomatoes and fava beans has tripled over the last three years, with the vineyards remaining stable the last 15 years. We are also very optimistic for the future of our wines because of the increased interest of the younger generations. Our "caldera view" is probably one of the best views from any winery in the world and we have more than 300,000 visitors that come to enjoy our wine, food and fabulous sunsets. We are also working with local restaurants and producers to promote our traditional Santorini cuisine and 2013 will be promoted as the year of Santorini Gastronomy.

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**MISSION**  
Wines from Santorini is a campaign to increase awareness of the unique PDO wines and vineyard of Santorini through cutting-edge education and promotion.

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