

DRINKS

Tasting Across Two Boroughs

BY ELIN McCOY

NEW YORK IS home to five craft breweries, three wineries and three tiny distilleries that make gin, bourbon, moonshine and rum, and more are slated to open later this year. This boom in urban boozemaking has made the boroughs of Brooklyn and Manhattan prime tasting and tour destinations. Here are nine of the best spots to visit in the city.

1 BIRRERIA

Italian craft-brewing superstars collaborated with American Sam Calagione of Dogfish Head to create three original beers for this old-world brewpub on top of the Eataly building. Just opened in June, it features hand-pulled cask ale, great food and a retractable roof.

MUST TASTE: A piney wheat beer with Italian peppercorns and an India pale ale infused with thyme

TASTING BAR: Open daily
200 Fifth Avenue

2 CITY WINERY

The city's original make-your-own winery crushed its first grapes in 2008. Founded by the creator of the indie music spot Knitting Factory, it combines winemaking, top bands and a sleek restaurant and bar, where City Winery's own vintages come straight from the barrel.

MUST TASTE: 2009 Sauvignon Blanc

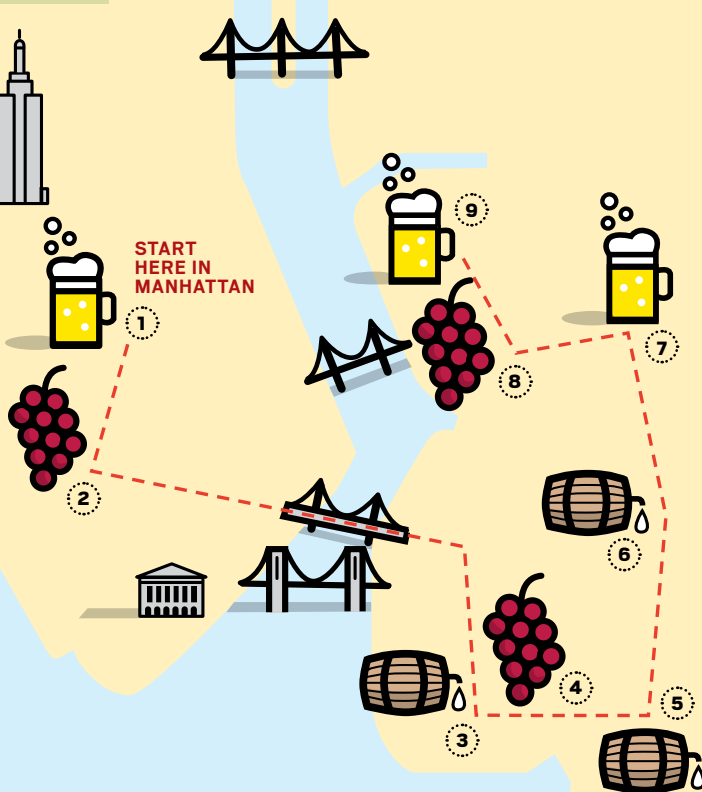
TASTINGS AND TOURS: Daily
155 Varick St.

3 CACAO PRIETO

A custom-designed copper still produces the only liqueurs and rums in the world made from cacao fruit, cacao beans and organic sugar cane—all sourced from the Prieto family plantation in the Dominican Republic.

MUST TASTE: Don Antonio rum

TOURS WITH TASTINGS AT BOTANICA BAR NEXT DOOR: Saturdays and Sundays starting at 1 p.m.
218 Conover St.



4 RED HOOK WINERY

Well-known California winemakers Abe Schoener and Robert Foley make reds and whites from Long Island grapes at this cramped winery. It's set to move to larger digs nearby in August.

MUST TASTE: 2008 merlot-cabernet blend The Puncheons

TASTINGS AND TOURS: In the new building after it's completed
177 Dwight St.

5 BREUCKELEN DISTILLING

When Deutsche Bank AG bond trader Brad Estabrooke lost his job in 2008, he turned to gin and whiskey distilling, using upstate wheat and a custom still that looks like a periscope.

MUST TASTE: The pure, aromatic, lemony gin

TASTINGS AND TOURS: Saturday afternoons
77 19th St.

9 BROOKLYN BREWERY

In February, this pioneer of the U.S. craft brew movement expanded the huge Brooklyn space where all of its special beers are made. Friday nights draw a serious crowd.

MUST TASTE: Citrus-and-ginger The Brooklyn Concoction

TASTING BAR: Friday nights and weekends

TOURS: Weekday evenings and weekend afternoons
79 N. 11th St.

8 BROOKLYN WINERY

Two Internet-startup veterans opened this do-it-yourself winery and bar in 2010. A California vintner helps amateurs create wines and crafts the winery's offerings, which were first released this spring.

MUST TASTE: Bright, fruity 2010 Riesling and 2010 Rose (on tap only)

TASTING BAR AND RESTAURANT: Open daily

TOURS: Weekend afternoons
213 N. 8th St.

7 KELSO OF BROOKLYN

Brewer Kelly Taylor started his own craft label in 2006 inside Heartland Brewery's noisy, messy space, aiming for classic, nuanced beers.

MUST TASTE: Tangy, layered Carrollgaarden Wit

TASTINGS AND TOURS: Saturday afternoons
529 Waverly Ave.

6 KINGS COUNTY DISTILLERY

This 330-square-foot (30-square-meter) room with plastic tubs of fermenting corn and tiny metal stills was New York's first distillery to open since Prohibition.

MUST TASTE: The flavorful, soft-textured moonshine

TASTING BAR IN THE BARREL-AGING ROOM: One Saturday a month
35 Meadow St.