

HAMPTONS

THIS VODKA IS MADE FROM LONG ISLAND POTATOES

By Amy Zavatto | July 2, 2015 | [Food & Drink](#)

How Long Island's signature root vegetable became the source of its first distillery since prohibition.



The Raspberry Blonde pairs LiV vodka, made from Long Island potatoes, with lemonade and Raspberry Sorbetta for a refreshing taste of summer.

"Do you see the two cupolas on the top of the distillery? This building was originally a horse barn, but the owners used to put lanterns in them as a signal that the coast was clear for the rum runners coming in from the Sound during Prohibition," says Rich Stabile, pointing toward a line of trees in the distance that rim the northern shores of Baiting Hollow. "I thought that was pretty cool."

Then again, Stabile—founder and owner of [Long Island Spirits](#) in Baiting Hollow—is a man who likes to get to the root of things, especially when it comes to his flagship vodka, LiV, which is made from Long Island's own famed spuds, a crop that once flourished on 100,000 acres of land here, but in the 21st century just fills a little over 5,000. Stabile, for one, is doing his part to keep the crop alive and well, using 20 pounds of the root vegetable for each bottle of vodka he makes.

 SHARE

Started when Stabile, an electrical engineer, was waylaid in Europe on business when the 9/11 attacks occurred. "My daughter had just been born, and I was stuck in Paris and couldn't get home to my family," he remembers. The urge to start a local business took hold then, and by 2007, LiV was live. And Stabile hasn't looked back.

After releasing the vodka—a creamy, bright, well-crafted spirit that sips as well on its own as it does with myriad accoutrements—Stabile's former travels abroad and his penchant for visiting distilleries and wineries when away inspired him to create more. Now he makes a line of freshfruit Sorbettas, 60-proof liqueurs, made with in-season berries (often from Lewin Farms) or hand-peeled citrus. He also produces the recently released Deepwells gin, with 28 botanicals, many of them sourced locally (including leaves from North Fork Merlot vines), and outstanding whiskeys— Pine Barrens, a barley wine-based single malt; Rough Rider bourbon, which gets finished for a few months in American brandy barrels after spending two years in new American oak; and the Rough Rider Bull Moose rye, which undergoes a triple-barrel bit of finishing school to add a little softness and finesse to the spice of the grain. And there are more to come.

At his perennially packed tasting room, you can certainly while away an afternoon sampling Stabile's stable of spirits—or you can just nab a crafty little cocktail, like this one created by Todd Jacobs of Fresh Hamptons, and raise a glass to Long Island's first distillery since the 19th century. *Long Island Spirits, 2182 Sound Ave., Baiting Hollow, 630-9322*

Recipe: Raspberry Blonde

- 1.5 oz. LiV vodka
- 3 oz. fresh lemonade
- 3/4 oz. LiV Raspberry Sorbetta
- Lemon wheel

In an ice-filled Collins glass, add in the vodka, lemonade, and Sorbetta. Stir well. Garnish with a lemon wheel.

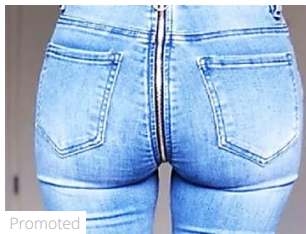
Tags: [FARMS SPIRITS JULY 4TH 2015](#)
Categories: [FOOD & DRINK](#)

PHOTOGRAPHY BY DOUG YOUNG

Recommended Stories



The Elizabeth Collective Launches Exhibition of Rare Photographs of Andy Warhol



Try Not To Laugh At These Ridiculous Fashion Trends
PostFun



Winter Escape: Island Hopping in the British Virgin Islands



Robin Thicke Reveals the Details of His Christmas Engagement

Recommended by

Around the Web

