

THE POUR

Where to Drink Wine in the Hudson Valley

The emergent food culture of the region includes wonderful restaurants and cafes. Here are seven places to visit.



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Reporting from Hudson, N.Y.

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In the last 15 years or so, a growing number of people have come to see the Hudson Valley as more than a beautiful place to visit. They have moved there full time, joining those who have long made it their home.

The population grows even more on weekends, and the influx becomes especially heavy in the autumn when visitors flock to see the verdant hillsides turn a riot of fall colors.

A host of new cafes, coffee shops, boutiques and restaurants cater to this rising population tide. Farms and farm stands provide great local ingredients, as do local cheese producers and bakers. It's become a great place to eat and to drink good wine.

On a recent trip to the Hudson Valley, I made my base near the small city of Hudson, N.Y., which has the greatest concentration of destinations in the area, though I explored places within a 30-minute drive.

The valley obviously extends beyond my arbitrary radius. More great places can be found in other towns, like Woodstock and Kingston on the Western side of the Hudson River, or Beacon and Cold Spring to the south. That's for another trip.

One thing to keep in mind: Because many customers come from somewhere else on the weekends, a lot of restaurants tend to close midweek. Plan accordingly.



Swoon's wine list is deep in older vintages at reasonable prices. Wendy Carlson for The New York Times

Swoon

In 2004, long before Hudson became a popular destination for escapees from New York, Jeff Gimmel and Nina Bachinsky Gimmel opened Swoon, a pioneering institution that's still going strong on the basis of solid bistro fare and a wine list with a wealth of older vintages that have not been marked up to going rates. I was thrilled to drink a 2010 Côte-Rôtie Ampodium from [René Rostaing](#) for \$145, with complex, savory flavors, the sort of mature wine that is hard to find in restaurants except at exorbitant prices. We also had an excellent white Burgundy, a 2017 Monthélie from the rarely seen [Domaine Changarnier](#) for \$84. Dishes included piquant fried artichokes with pungent black-garlic aioli, tender kale salad served over a layer of tahini and well-composed main dishes like rare duck breast with sweet corn, mustard greens and pickles.

340 Warren Street, Hudson, N.Y., swoonkitchenbar.com