



Winter/Spring 2005

Letter From The Vineyard

Channing Daughters Winery

Containers: From the Field to the Table

All through the wine-growing process, many different containers are used from field to table. Each stage of the winemaking process, from harvest through fermentation, maturation, transportation, service and consumption, is fundamentally associated with the container used during each process. As much as these varying containers have changed since pre-historic times, much remains the same, and many wine regions are characterized by the size, shape and materials used for their containers. A multitude of vessels from ancient to modern can still be found in use in the world's wine growing regions. They include baskets, animal skins, pottery, wood, concrete, glass, enamel, plastic and stainless steel.

At Channing Daughters, the first containers used are small plastic baskets in which 20-30 pounds of hand-harvested fruit can be gently placed. These baskets are then stacked to avoid any pressure on the grapes. This is a very gentle, high quality approach. Baskets for harvest can be made of natural materials, like straw, as well. They can also be larger, but not likely much smaller. Bins holding one-half to one full ton of grapes can be used for their collection too. This is more likely for machine harvested fruit, where quicker, higher volume collection demands a larger container. These bins are usually made of plastic. These bins are made the size of a standard wood pallet and are used up to twenty at a time on a 40-foot open tractor trailer. Grapes can be harvested into even larger mobile containers like gondolas or trucks carrying 5-10 tons.

When the fruit arrives at the winery, the color of the grapes often determines the kind of container that is used next. At Channing Daughters, we whole-cluster press all our white fruit. So the Chardonnay, Sauvignon Blanc, Tocai Friulano and the like will immediately be placed in the press from the small plastic picking baskets and the juice liberated. This juice will flow directly into a stainless steel tank that may or may not be temperature controlled, and allowed to settle for 1-3 days. After this time the juice will be racked off its gross solids and put into a fermentation vessel. For us, this may take the form of a stainless steel tank, a stainless steel barrel, or oak barrel. These tanks or barrels come in a variety of sizes and shapes.

If the fruit is red, the grapes would be put through a de-stemmer and possibly a crusher before being put into a container to ferment. We like to ferment all our red fruit in small square bins that are lined with plastic and hold about 0.8 tons of de-stemmed fruit. Red fruit can be fermented in many types of containers; from plastic tubs to wood or steel tanks or vats made of concrete and possibly lined with enamel. Obviously the choice of container for fermentation, from the size, shape and proportions to the material from which it was fabricated, plays a profound role in the style of the wine. If you were to imagine taking a bath in a container made of oak, or stainless steel, or concrete, or enamel, you will get an idea of the feeling the wine might have after an upbringing in such a container. Many of these containers are used for maturation as well as fermentation.

This seems an appropriate place to discuss the subject of oak as a material for containers in the winemaking process. In the past other types of wood such as redwood and cherry, have been used, but today one mostly encounters oak. There are many choices when one uses oak. The first decision to be made is the size of the container. The traditional barrel or barrique is 225 to 228 liters. These are smaller barrels, but larger ones with funny names like the 300 liter Hogshead and 500 liter Puncheons are also useful. There are foudres, vats and tanks of varying sizes, all made from oak. The next important question is where the oak originates. Is it French, American, Hungarian, Russian or Slovenian? All these oak sources have different flavor profiles caused not only by nature of oak from the country, but also the region or the individual forest itself. The oak may be from the center of France or more specifically from a named forest like Allier, Never, Tronçais or Bertrange, to name a few. Wood grain tightness has great importance and all the regions and forests have their own wood grain characteristics. Other considerations include how the staves are bent (by water or by fire), and the toast level of the barrel (light, medium or heavy). Even the treatment of the barrel heads make a difference in flavor and aroma profile. So you can begin to imagine all the different considerations (cont'd page 3)

CDW Profile: Margery Mailman

Tasting Room and Wine Club Coordinator

Margery Mailman is one of the most visible members of our Channing Daughters Winery Team. She coordinates our Tasting Room and is front and center at the tasting bar five days per week. In addition she coordinates the Channing Daughters Wine Club. Many of our customers and Wine Club members have joined the Channing Daughters' family by first meeting and tasting wines with Margery. She has brought energy, enthusiasm and a personal directness to our Channing Daughters' business and has made it easy for so many of our customers to move from being strangers to intimates in a short time.

How would you describe your work at Channing Daughters?

I take the wines that Christopher Tracy makes, which fascinate me, and get people to experience them. I help translate what we are making, how we are doing it and why. Many of the visitors who come to the winery are trying our wines for the first time. It intrigues me that they come from all walks of life and are very passionate about wine. I try to find out some clue that tells me who they are and create an interesting discussion. There is a style and a story for each of our wines. People are willing to take risks with new wines when they have a personal glimpse of what we are doing.

You sound like a philosopher. What work did you do in the past?

I started at SUNY Purchase in the School of Visual Arts (Sculpture and Photography), but quickly realized that I didn't want a solitary life in the studio and moved to Manhattan to explore theater, performance art and film. I worked with the Wooster Group, an experimental theater company and then went to the Graduate Film School at NYU where I made short films. After graduating I worked for Martin Scorsese as a post production supervisor. I have also worked on documentaries as an associate producer and field producer.

How did you get out here to the East End?

My husband Tom and our three children moved out here in 1996, six weeks after our twin girls were born. I knew that there was a strong community of artists who lived and worked out here and Tom (who is an architectural woodworker) had already worked on the East End on many projects. Three years ago I worked on a documentary for Barbara Kopple as a field producer. When it was over I realized that I needed to find regular work so that Tom and I could afford to raise our family. After researching local film production I realized there

was nothing that approached steady work. So I took a giant scary leap of faith to leave behind what I knew. Could I find something equally inspiring and daunting for the next thirty years of my life?

So you raise a family and work full-time. Is your work at CDW inspiring and daunting enough to keep the juices flowing?

I found at CDW others involved in visual arts (Walter Channing is a sculptor, Christopher Tracy and Allison Dubin had their own theater company and Allison was in production.) It was Kismet and a very lucky moment when I found a place with a communal sense of commitment to the artistic process — making wine. The relationships are more than just about work.

Have you always had an interest in wine?

I have always loved wine, even though I don't come from a sophisticated wine background. Wine has it all—pleasure of the senses, the intellectual challenge of process, how it is multi-cultural. So it has the breadth of art. I started taking wine classes at CDW and that is when I realized what wine could mean to me.

How does the Wine Club make CDW a different place?

The Wine Club has given us a far reaching sense of community. And it is our Wine Club and it's eclectic, sophisticated and engaging members who encourage and support us to continue to make adventurous and exciting wines.

Gifts for the holidays and beyond...

Looking for a great gift? Margery and the CDW staff have some great ideas... a wine club membership, a case of wine or a gift basket make great gifts. Our gift baskets can be exclusive to wine or involve a range of gourmet products that compliment the wine drinking experience. Give us a call (631.537.7224) or send us an email (info@channingdaughters.com) and we are happy to customize gift baskets to your price point and wishes. Cheers!

Upcoming Events at the Winery

Wine Tasting Classes

Have you been to one of our Tasting Classes yet? We are having fun, learning about wine and having the opportunity to taste some incredibly rare and culty wines. The classes focus on a particular grape variety or growing region and give all of us the experience of tasting wines other than the ones we make!

Join us as the Channing Tasting Class Series continues. All classes are by advance ticket purchase only and are led by Winemaker Christopher Tracy.

Friday, December 3rd 6-8pm: Classic Cabernet Sauvignon

An amazing opportunity to taste a wide range of classic Cabernet Sauvignons from around the world including Pride, D'Arenberg and Bordeaux \$75 per person, by advance ticket purchase only.

Friday, April 15 6-8pm: The Secrets of Sangiovese & Tempranillo.

Two of the world's most famous wines, Chianti and Rioja are made from these varieties but relatively few people are familiar with the

grapes themselves. Come discover the wonders of Sangiovese and Tempranillo from their homes in Italy and Spain to the new frontiers where they are grown today. \$65 per person by advance ticket purchase only.

May Tasting Class: Muscat in May

Call the winery or check the website for the date in May to sample the gorgeous and fragrant wines made from the Muscat grape. They range in style from the ephemeral Moscato D'Asti to the luscious Muscat de Baumes-de-Venise.

Holiday Food & Wine Pairing Celebration: Saturday, December 11 6-8pm

Join us for wine & food paired and prepared by CDW's own Winemaker/Chef Christopher Tracy. Experience Chef Christopher's exquisite culinary pleasures paired with CDW's newest wines, including library wines and pre-release tastings. Advance ticket purchase only. \$75 per person (\$65 Wine Club members).

Honey Tasting Event: Saturday, February 1 1-3pm

Stop by the winery to meet the folks from Hamptons Honey, the local producers from right here in Bridgehampton. Meet honey maker, Frederic Rambaud and beekeeper, Mary Woltz and sample a variety of their honeys. Experience local honey and local wine. Honey tastings will be free to the public.

(Cont'd from page 1) and choices we must make when we put juice or wine into an oak container. Now that we have touched on the different containers in the process of wine-making and we have wines that have been blended in these various barrels or tanks and are ready to put into the bottle, we face another decision about a type of container. The glass bottle has been with us in the wine world since the late 1600's. Nowadays there is a plethora of choices. Not only is size an issue but color, weight, shape and the size of the punt all make statements. If you put one of your wines in a simple, lightweight, green glass bottle with no punt, and another wine in fancy Italian glass with a special color that may weigh over 2 pounds with a punt you can fit your fist in, you are clearly creating a message about the style, weight and intended experience of the wine. The simpler bottle may represent a more straightforward wine at a lower price point intended for everyday consumption. Whereas the other model may suggest weight and complexity, or cost, or rarity and the special occasions for which they may be intended. Having the bottle on the table now presents us with the choice for our wine's final container, the glass.

The subject of glassware has become quite extraordinary. Companies like Riedel and Spiegelau are fabricating

glass shapes for every specific wine type and grape variety to enhance aromatic and flavor enjoyment and even direct the wine to the most appropriate place on the tongue. This has become a complex science. The difference in tasting wine from an everyday industrial wine glass that costs under a dollar and can be dropped on the floor without breaking- to the hand blown work of art that costs upwards of \$100 a stem and is as delicate as a flower, is dramatic. Next time you open a bottle of Channing Daughters wine, conduct a little experiment. Pull out a half dozen glasses- a water glass, a cheap wine glass, a nice wine glass, a mug, a pint glass, a tumbler or a high ball, pour the wine in all the different shapes and smell and taste each one. You will be shocked at the differentiation and will begin to understand immediately the role a glass can play.

While a thesis could be written about the containers involved in the winemaking process, we hope to have given you a glimpse of the effects the choice of a particular container may have. As we near the end of our 2004 harvest, we have tested the capacity of our building and all the containers in and around it. We will grow slightly in size this year and our preoccupation with our containers and how best to use them logistically and creatively has been a wonderful challenge.

Channing Daughters Winery

1927 Scuttlehole Road
PO Box 2202
Bridgehampton NY 11932
631-537-7224 FAX 631-537-7243
www.channingdaughters.com

Prsrt Std
U.S. Postage
PAID
Permit #96
Bridgehampton
NY 11932



Channing Daughters

Current wine availability

Whites

2004 Scuttlehole Chardonnay*	\$14.00
2002 Brick Kiln Chardonnay	\$20.00
2002 L'Enfant Sauvage Chardonnay	\$35.00
2004 Sauvignon Blanc**	\$18.00

Reds

2003 Fresh Red Merlot	\$15.00
2002 Cabernet Franc	\$40.00
2003 Blaufrankisch*	\$22.00

*Winter release

**early Spring release

Check back for new releases throughout the year!

OUR PATHWAY

Channing Daughters Winery is a company dedicated to making fine wine, preserving farmland and open space, promoting employee growth, having fun and most importantly making the best wine we can produce. In this electric, fast-paced world, we choose to move more slowly, allowing the sun to warm our day, the moon to light our night and the stars to help us dream. We welcome your interest in our wines, art, wine club and farm. Please join us in our wine club, for wine tastings, one of our wine classes, a fabulous wine & food pairing event, or just to share a glass as the sun falls off the edge of the earth over Windmill Hill.