



Fall / Winter 2002

# Letter From The Vineyard

## Channing Daughters Winery

# How Our Winery Has Grown

New wines, new products and new staff. Our little winery on Scuttlehole Road continues to evolve over the years. And it has been years, now. This is our sixth harvest at the winery.

In 1996, when Walter and Molly Channing and Larry Perrine decided to create Channing Daughters Winery, they envisioned a quiet, unpretentious place where their art could be realized. A place for Walter to create and show his wood sculptures and Larry his wines. Their work would help preserve the natural beauty of the farmland on Scuttlehole Road. They always saw it as a place where they could live out their imaginations.

Walter dreamed of the French countryside, and we made Merlot and Chardonnay. Larry dreamed of Northern Italy, and we planted Pinot Grigio, Tocai Friulano and Dolcetto.

During the years 1997-2000, we created our first wines: Scuttlehole Chardonnay, Sculpture Garden Merlot, Mudd Sauvignon Blanc, Brick Kiln Chardonnay, and Fresh Red Merlot. The wine styles developed and the wine quality grew.

Now the fun begins. With our foundation established, we are adding new wines to our portfolio. This year we released our first Italianate wine, the 2001 Pinot Grigio. This fall we are making our first Tocai Friulano. Dolcetto and Pinot Bianco will follow.

This spring we added Assistant Winemaker Christopher Tracy to our

team (see page 2.) He brings a strong interest in making wine with even less human intervention than our already low-tech approach. Starting last fall, he helped us produce our first indigenous, yeast-fermented Chardonnay (L'enfant Sauvage), due to be released next spring (45 cases.) The wine will be bottled unfiltered and unfined. It shows remarkable depth and suppleness and sets a new standard for our Chardonnay quality. Christopher is also a student of blending to make more complex wines. He helped us produce a Friuli-inspired white blend, *Vino Bianco*. It is made from Chardonnay "clone musque", Sauvignon Blanc, Pinot Grigio, and Scuttlehole Chardonnay. It will be released this winter to the Wine Club and will be available only at the winery (94 cases.)

We see the creation of new wines from varieties not common on Long Island (or even the US) as an adventure. We are helping build the Long Island wine district by taking chances and going against trends. When you see us releasing new and unusual wines, don't be faint of heart—grab them. You are participating in the adventure along with us.

Many new wine and food-related products are appearing in our retail shop (see page 3.) We are carefully selecting the finest olive oils from around the world. In addition we are stocking fabulous tapenades, crackers, olives and nuts. These food products

are meant to be served with our wines.

We take pride in presenting our clients with excellent wines and the finest of food accompaniments. It is our pleasure to be able to live, work and grow in our community on the lovely East End. Join us this fall!

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## Upcoming Special Events at the Winery

Please join us this fall for two special winery events. On Thursday, November 21st, we will be holding the next in our series of wine tasting classes featuring wines of the Northern Rhone. The class will be led by the Channing Daughters winemakers, and we will be tasting a flight of nine wines.

On Saturday, December 14th, we will be holding our Holiday Gourmet Food & Wine event, with wine and food paired and prepared by Channing Daughters own Chef and Assistant Winemaker Christopher Tracy. Please call the winery for reservations and further information.

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# Join the Channing Daughters Wine Club

## Give a One Year Wine Club Membership as a Special Gift

Wouldn't you love to have bottles of our newest and limited edition wines mailed directly to you? Wouldn't you like to receive a discount on everything you buy in our tasting room shop? Join the Channing Daughters Wine Club and be the first to receive the latest releases before they are offered for sale to the general public.

It's free and easy to

become a Wine Club member. Just sign up in the tasting room or call the winery to join. You will receive two bottles of wine each of the four equinoxes and solstices in the year. We will record your credit card number and bill you for the two bottles of wine (plus shipping and tax.) The Wine Club newsletter is included in the shipment with special tasting notes and articles by the winemakers.

Recruit a friend for the Wine Club or give a one year Wine Club membership to a friend and receive the next quarterly Wine Club shipment free! In addition, Wine Club members have the opportunity to purchase the newest Wine Club releases at 15% and 20% discounts for half and full cases respectively.

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## Meet the Staff:

### Christopher Tracy and Allison Dubin Husband and Wife Team Joins Channing Daughters

Christopher Tracy and Allison Dubin having been doing what they love since an early age, and since they met, they've been doing it together. Both came from families where food, wine, and the arts were an integral part of their upbringing. As a boy, Christopher made wine with his mother from grapes from the family's Napa Valley vineyard. Allison, a native New Yorker, has produced and acted in theater since the first grade.

At Channing Daughters, the couple has combined their talents, with Christopher coming aboard as assistant winemaker and chef and Allison as events producer and public relations and marketing director.

But this isn't the first time Christopher and Allison have worked together. After meeting

at a series of theater auditions more than 10 years ago, they attended graduate theater school and started their own theater company, *The Momentary Theatre*. Working from



their small apartment, they wrote, produced, and directed original theatrical events. During this time as well, the couple collaborated on writing

restaurant reviews.

Individually, they have pursued their own interests as well. Christopher holds a Grand Diplome from the French Culinary Institute and has worked at restaurants such as the Union Square Cafe and March. He holds a Sommelier Certificate from the Sommelier Society of America and a Higher Certificate from the Wine and Spirits Education Trust. Allison has produced internet, news, and multimedia events as well as worked in arts public relations and marketing.

Anyone who has been to the winery lately and has met this talented couple know the warmth, energy, and enthusiasm they bring to Channing Daughters. We're fortunate to have both artists working together again.

# Holiday Shopping

## Winery Tasting Room Carries New Gourmet Products

Visitors who came into the Tasting Room over the summer were sure to have noticed our expanded line of gourmet products to complement our wines. We continue to seek out the highest quality products to share with our customers.

Channing Daughters is proud to offer a selection of products from Oliviers & Co., a company based in Provence, France, which makes vintage olive oils, condiments such as tapenades and tournures, biscuits, and vinegars. Don't miss the olive oil and lemon balm soap and the outrageous double-dipped, chocolate-covered almonds!

You'll also find new offerings from California Harvest. In addition to delicious varieties of olives, we now carry tapenades and sweet conserves.

We are also carrying a variety of other artisanal oils including infused grapeseed oils from Salute Sante and black-and-white truffle oils from Grapevine Trading Company. We continue to carry fine chocolates from Richard Donnelly, pistachios from Santa Barbara Pistachios as well as Channing Daughters delicious wine jellies.

Our winemakers have selected fine glassware to enhance the wine drinking experience. The Tasting Room

will now be carrying the Vino Grande line of Spiegelau crystal stemware. Also available are beautiful hand-etched and painted glasses and decanters from Romania.

In addition, we continue to expand our library of food and wine-related books and wine accessories.

The Tasting Room staff has created beautiful gourmet gift baskets for special gifts and holidays. Contact the winery for personal or corporate gift giving.

We invite you to sample our latest wines and browse our harvest and holiday wine specials.

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## Holiday Gift Baskets

### *Basket 1 - \$30*

*CDW Fresh Red Merlot OR  
CDW Scuttlehole Chardonnay  
CDW Wine Jelly  
Donnelly Chocolates  
Festive Cocktail Napkins*

### *Basket 2 - \$30*

*CDW Wine Jelly  
Donnelly Chocolates  
Festive Cocktail Napkins  
Pistachios  
O & Co. Sweet Sevillian Tortas*

### *Basket 3 - \$50*

*CDW Fresh Red Merlot OR  
CDW Scuttlehole Chardonnay  
Festive Cocktail Napkins  
California Harvest Olives  
O & Co. Wheat Biscuits  
O & Co. Tapenade  
Fresh Wine Cork Stopper*

### *Basket 4 - \$50*

*California Harvest Olives  
O & Co. Vintage Olive Oil  
O & Co. Sweet Sevillian Tortas  
O & Co. Double-dipped  
Chocolate Covered Almonds  
Festive Cocktail Napkins*

### *Basket 5 - \$150*

*CDW Fresh Red Merlot  
CDW Scuttlehole Chardonnay  
O & Co. Vintage Olive Oil  
O & Co. Tapenade  
O & Co. Tournure  
O & Co. Balsamic Vinegar  
O & Co. Double-dipped  
Chocolate Covered Almonds  
California Harvest Olives  
Artisanal Infused Oil  
Festive Cocktail Napkins  
Festive Luncheon Napkins  
Pistachios  
Pull Parrot Wine Opener  
Red Wine Drip Ring*

#### Please Note:

*We can only ship baskets that include wine to New York State addresses.  
Shipping charges will apply.*

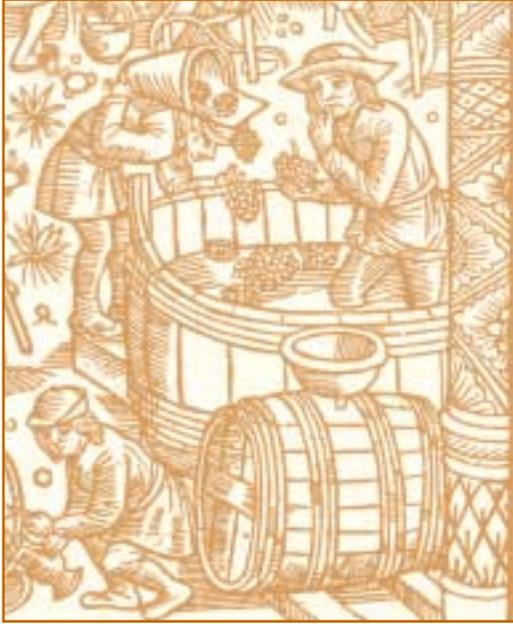
## Channing Daughters Winery

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## Channing Daughters

### Current wine availability

2000	Sculpture Garden Merlot	\$24.99
1999	Cabernet Franc	\$21.99
2001	Fresh Red Merlot	\$14.99
2000	Fleur de la Terre Rose	\$15.99
2000	Brick Kiln Chardonnay	\$19.99
2001	Scuttlehole Chardonnay	\$13.99
2001	Mudd Sauvignon Blanc	\$15.99
2001	Mudd Cuvee Tropical Chardonnay	\$16.99
2001	Mudd Vineyard Merlot*	\$21.99
2001	Vino Bianco*	\$26.99

\* December Release

## OUR PATHWAY

Channing Daughters Winery is a company dedicated to making fine wine, preserving farmland and open space, promoting employee growth, and having fun. 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 and farm. Please join us for one of our wine classes, an evening of music, a hands-on wine-making adventure, or just to share a glass as the sun falls off the edge of the earth over Windmill Hill.

*The Staff*