

Spring / Summer 2005

LETTER FROM THE VINEYARD

CHANNING DAUGHTERS WINERY

Growing Grapes for Channing Daughters' Wine: A Passion for Quality Required

Creating a successful, growing winery demands a dependable and increasing grape supply. Channing Daughters' wine production has reached 6,500 cases in vintage 2004 as we slowly and carefully bring new plantings into production and discover intriguing fruit supplies. We will only continue to grow as we gain access to high-quality fruit.

Growing our own grapes allows us to stabilize our supply and to take risks on unusual grape varieties like Tocai Friulano and Blaufrankisch that other growers are unlikely to take. Using grapes from other vineyards gives us a broader range of fruit aromas for our blended wines and also a chance to make unique varietal wines from specific sites. In both cases, expert and loving care of the vines is needed to produce ripe fruit each fall. We are obsessive in our vine care and only work with growers who share our passion.

As each growing season comes into its last weeks in the months of September and October, our winemaker and vineyard manager, and each grape grower we work with, carefully assess the ripening fruit several times each week. We taste the grapes for ripening flavors and back up this human, organoleptic measure with basic lab tests for increasing sugar and decreasing acidity. Our experience of many years and harvests tells us when the signals of ripeness become clearer—the grapes are softening, color deepening, skin color bleeding, flavors concentrating and evolving, birds and

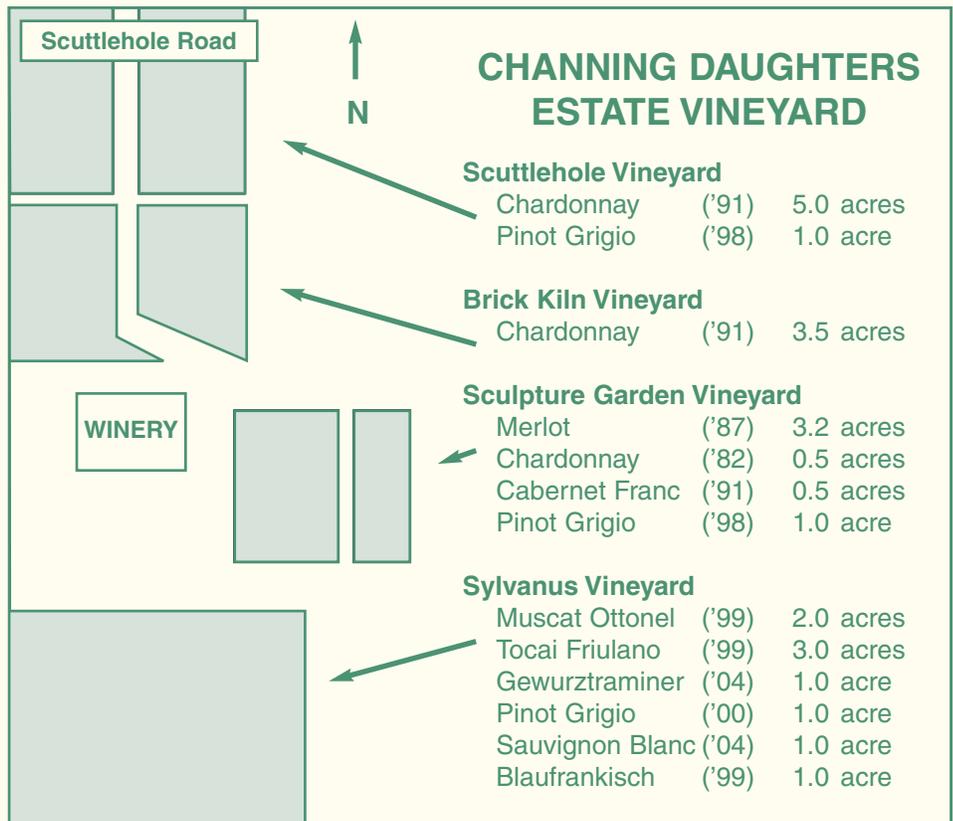
deer eating.

We have developed a faith over more than 20 years. Faith in our training system and cropping levels. Faith in our sites and climate. Faith in each other and our observations. "If we wait another 7-14 days, factoring in weather forecasts, we will surely get those grapes as ripe as possible this season. And good wine will follow as a result." It is a supreme act of faith. It is a little frightening. It takes the measure of a

person each time. Ultimately it is prudent to only work with people you trust. People who have been through it with you over the last 20 years.

Scuttlehole Vineyard—Home Farm

Here on our Home Farm on Scuttlehole Road, vineyard manager Abel Lopez and his crew tend all the estate vineyards. It is a labor of love and pride that demands expert pruning and training of vines **cont'd. page 2**



Channing Daughters' Chardonnays: A Range of Expressions in Four Wine Styles

One might think that with our interest in Northern Italian white wines of a non-Chardonnay lineage, we might be charter members of the ABC (anything but Chardonnay) movement. Nothing could be further from the truth. We love Chardonnay.

Our Scuttlehole, "Cuvee Tropical," Brick Kiln, and L'Enfant Sauvage Chardonnays show the versatility and superiority of Long Island grapes for making bright, jewel-like white wines from this classic variety. The ubiquitous, sweet, commercial, oakey-canned-fruit bombs from Australia and California overwhelm and fatigue one's palate and lead so many to

chant "I hate Chardonnay!" But what they really hate is the sweet, thick, uncharming imposters. Not our beloved grape.

Our Scuttlehole Chardonnay is really the cornerstone of our entire white wine program. Being completely naked (unoaked), it is the messenger of fruit purity and direct charm ranging in character from Loire Sauvignons to the better Macons from Burgundy. It suggests a direction for our Italian white varietals Pinot Grigio and Tocai Friulano which show very little if any oak influence.

Cuvee Tropical Chardonnay delivers exotic tropical fruit aromas in a slightly

more complex wine that shows hints of bass notes from wild yeast fermentation and a little oak. It pairs well with Pacific rim flavors and spicy foods as well as all manner of fin fish and shellfish. It uses its fruit clarity and depth to marry with the exotic flavors of differing cuisines

Our Brick Kiln Chardonnay is a focused, clean Burgundian-influenced wine with toasty aromas from barrel and a bright, clear lemon and pear fruit profile with wonderful acidity. This is our high quality "village wine" which is so perfect for richer fish dishes like salmon or scallops as well as roast chicken.

The L'Enfant Sauvage Chardonnay is the complete expression of the **cont'd. Page 3**

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and careful timing of each of more than a dozen separate steps in the annual vine cycle resulting in the harvest of ripe fruit in the fall.

We grow the grapes for our Brick Kiln and L'Enfant Sauvage Chardonnays, and most of the fruit for our Scuttlehole Chardonnay. We produce fruit of consistently high quality from 8.5 acres of Chardonnay vines of Dijon (Burgundy) clones. Eight acres to the north of the winery were planted in 1991 and 0.5 acre in the Sculpture Garden Vineyard in 1982. Quality Burgundian vines and our personal attention to loving viticulture gives our Chardonnay wines a clear, ripe, attractive character with aromas of lemon, mineral, pear and apple.

The grapes for our brightly-fruited Pinot Grigio are primarily grown alongside the Chardonnay near the winery. About 10% of the Pinot Grigio fruit comes from a small, local vineyard tended by our close friend Stuart Goode.

Our Sylvanus Vineyard produces the fruit for our Tocai Friulano, Blaufrankisch, and our "field blend" Sylvanus.

Making Merlot from our 3.0-acre Sculpture Garden Vineyard forces us to make hard choices. In order for the wine to be concentrated and ripe, we have to drop half the grape clusters set each year. We thin the fruit down to

about 1.5 tons per acre resulting in only about 80 cases of wine per acre. But the resulting high quality Merlot makes it worth the sacrifice.

Mudd Vineyard

Steve Mudd of Mudd Vineyard in Southold has been our major growing partner since our winery's inception in 1997. Our CEO/Founding Winemaker Larry Perrine has collaborated with Steve for more than 20 years.

Winemaker Christopher Tracy makes our Channing Perrine Sauvignon Blanc from Mudd Vineyard grapes planted in 1975. Year in and year out this is an outstanding wine. One of the more interesting wines we make, the *Cuvee Tropical* Chardonnay, comes from a Mudd Vineyard planting of the muscat or "musque" clone of Chardonnay. Instead of the typical tree fruit aromas of the Dijon clones of Chardonnay, this clone (sub-variety) gives luscious aromas of tropical fruits and a soft mouth feel. We frame the high-tone fruit with base notes from indigenous yeast fermentation in several oak barrels to produce a more complex yet still fruit-driven wine.

Starting in 2002 we produced a blended red wine simply called "Mudd", in recognition of the Mudd Family's contribution to our wineries success. It is made from Mudd Vineyard Cabernet Sauvignon and significant amounts of our "Home Farm" Dornfelder, Merlot and Blaufrankisch. The 2002 was

harmonious and successful, the 2003 is still in barrel and shows the high tones of North Fork Cabernet with plenty of dark, spicy fruit from the other component varieties. The 2004 is just an infant but already shows awesome ripe fruit right out of the barrel.

Sam's Vineyard

Sam McCullough is an excellent Long Island grape grower. He is a graduate of Mudd Vineyard from the early to mid-1980s (as is Larry Perrine), and has managed the vineyards for Lenz Winery of Peconic since 1989. Sam and his parents, Norm and Linda, planted their own vineyard in Aquebogue in 1996. Their vineyard consists of 8.5 acres of Merlot, 5 acres of Chardonnay, and 3 acres of other Bordeaux red varieties. We were fortunate enough in 2004 to purchase 8 tons of Sam's Merlot fruit. The young wine from 2004 is in barrel and already shows vivid cherry and blueberry fruit and a broad sweet palate only gained from ripe fruit. We have procured the fruit for the 2005 vintage and look forward to having these grapes and wines in our life for many years to come.

**CHECK OUT
OUR WEBSITE:**
WWW.CHANNINGDAUGHTERS.COM



Wine Classes & Events 2005

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 cultish 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 May 27th 6:30-8:30 p.m. Muscat in May

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. \$60 by advance-ticket purchase only

Friday June 24th 6:30-8:30 p.m. Celebrate Friuli

Enjoy the dynamite wines coming from this spectacular wine-producing region in Northeast Italy. \$65 by advance-ticket purchase only

Saturday July 9th 6:00-10 p.m. CMEE's Night Under the Stars

CDW is once again pleased and proud to host the Children's Museum of the East End's annual summer benefit. Great food, great wine, amazing auction items and live music that will have you dancing all night long. It sells out, so buy tickets early! Tickets available through the CMEE office in Bridgehampton, call 631-537-8250.

Thursday July 21st 6:30-8:30 p.m. Exploring the Loire Valley

Explore the exceptional dry and sweet wines from this great French region including Muscadet, Sauvignon Blanc, Chenin Blanc, and Cabernet Franc. \$65 by advance-ticket purchase only.

Saturday August 13th 6:30-8:30 p.m. Annual Wine and Cheese

Winemaker/Chef Christopher Tracy pairs CDW wines with artisanal cheeses from around the world. Fun, educational, hedonistic. Attendance by advance-ticket purchase only. \$45 to wine Club members. \$50 to general public.

Thursday August 25th 6:30-8:30 p.m. Sunny Southern France

Languedoc, Roussillon, and Provence are providing some of the world's most exciting warm-climate wines. Come taste what all the fuss is about. \$65 by advance-ticket purchase only.

Friday September 23rd 6:00-8:00 p.m. The Reason for Riesling

Come find out why this may be considered the world's greatest and most versatile white grape variety. We will taste Rieslings from around the world with a focus on Alsace and Germany. \$65 by advance-ticket purchase only.

Friday November 18th 6:00-8:00 p.m. Rhône Valley and Rhône Rangers

Come and taste the great red wines from the Northern and Southern Rhône and their inspired counterparts from the New World. \$70 by advance-ticket purchase only.

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Grand Cru Burgundian style. The alluring, pungent aromas of smoke and fruit are persistent, complex, and deep. Rich flavors and a sensuous palate deliver a full, broad, and long penetrating finish. L'Enfant Sauvage goes best with rich lobster dishes, wild salmon, veal, mushroom-based and truffle-accented recipes. This is a special wine, fermented slowly and completely with indigenous yeast over twelve months. This

lengthy fermentation marries the oak, fruit and yeast seamlessly. The risks are great when Mother Nature is given more leeway, but the rewards are worth it and it shows in the wine.

These four wines show just how diverse, interesting, and beautiful wines made from Chardonnay on the East End of Long Island can be. We hope you explore and enjoy them.

How Do I Get Channing Daughters Limited Release Wines?

Did you get to taste the Channing Daughters 2003 Sylvanus we released last summer? Unless you are a Wine Club member it is highly unlikely. Sylvanus is New York's first and only "vin de terroir" from our complanted vineyard bearing the same name. It was made in such small quantity that, essentially, only Wine Club members were able to buy it. Many of our small lot production wines—Tocai Friulano (158 cs), Pinot Grigio (208 cs), Sylvanus (158 cs), Blaufrankisch (178 cs) are shipped as part of the **regular Wine Club program** and made available to members for a special time with special pricing for follow-up purchases. The small number of cases remaining may last in the Retail Shop for a couple weeks.

Some of our experimental wines are made in lots of less than 60 cases and presented as **exclusive offerings** to Wine Club members only and never hit the Retail Store. These are exciting, cutting-edge wines like this summer's release of

"CLONES"—

a brilliant wine made from 11 distinct clones of Chardonnay, selected from all over the world.

Or the marvelous "MEDITAZIONE"—

a pungent, intriguing blend of seven white grape varieties fermented together completely on the skins, like a red wine and aged in a 80-gallon Slovenian oak hogshead. A unique product and a revelation.

Join the Wine Club!

Channing Daughters Winery

1927 Scuttlehole Road
PO Box 2202
Bridgehampton, NY 11932
631-537-7224 FAX 631-537-7243

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The Green Man c. 1300
in parish church, Sutton Benger, England

CHANNING DAUGHTERS

CURRENT WINE AVAILABILITY

2004 Scuttlehole Chardonnay	\$14.00
2004 Cuvee Tropical Chardonnay	\$17.00
2003 Brick Kiln Chardonnay	\$20.00
2003 L'Enfant Sauvage Chardonnay	\$35.00
2004 Sauvignon "White Label"	\$24.00
2004 Sylvanus	\$24.00
2004 Pinot Grigio	\$18.00
2004 Tocai Friulano*	\$24.00
2004 Vino Bianco*	\$29.00
2004 Rose "Fleur de la Terre"	\$17.00
2003 Fresh Red Merlot	\$15.00
2003 The Sculptor Merlot**	\$36.00
2003 MUDD**	\$40.00

* Summer release **Fall Release

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.

The Staff