

CHANNING DAUGHTERS WINERY

WINE CLUB NEWS

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JANUARY 2017

CHANNING DAUGHTERS 2014 VINO BIANCO • LONG ISLAND AVA

OUR VINO BIANCO IS A DELICIOUS, SYMPHONIC WHITE BLEND. THIS WINE CELEBRATES BOTH FORKS OF LONG ISLAND'S EAST END AND HAS SINCE ITS FIRST VINTAGE IN 2001. LIKELY THE FIRST "WHITE BLEND" IN THE REGION, IT HAS INSPIRED A SLEW OF NEW BLENDS FROM OTHER PRODUCERS, CREATING A CATEGORY IN WHICH THE LONG ISLAND REGION EXCELS. OUR 2014 VINO BIANCO IS MADE FROM 27% SAUVIGNON BLANC, 23% PINOT GRIGIO, 29% TOCAI FRIULANO AND 21% CHARDONNAY. THE WINE IS ALIVE WITH AROMAS AND FLAVORS OF CITRUS FRUIT, WHITE FLOWERS, GREEN APPLES, LEMON CURD, WHITE PEACHES, PEARS, SPICE AND THE SEA. IT'S JUICY AND TEXTURALLY SATISFYING, SUCCULENT, COMPLEX, LONG AND BEGUILING. WE BELIEVE IN BLENDING BECAUSE IT CREATES COMPLEX, COMPLETE AND ULTIMATELY DELICIOUS WINES. THIS IS DEMONSTRATED BY THE VERSATILITY OF THE WINE AT THE TABLE. ABLE TO PAIR WITH SHELLFISH AND FISH DISHES AS WELL AS FEEL COMFORTABLE WITH POULTRY, VEAL (VITELLO TONNATO) AND EVEN PORK, OUR 2014 VINO BIANCO OFFERS A WEALTH OF OPPORTUNITIES, TASTES AND TEXTURES. FOR THIS WINE, ALL THE VARIETIES WERE HARVESTED AND VINIFIED SEPARATELY AND THEN BLENDED TOGETHER. THE SAUVIGNON BLANC WAS FERMENTED IN STAINLESS STEEL. THE TOCAI, CHARDONNAY AND PINOT GRIGIO WERE ALL FERMENTED AND RAISED IN A COMBO OF STAINLESS STEEL, NEW OAK AND OLDER OAK BARRELS AND HOGSHEADS. THE WINE SPENT 10 MONTHS ON ITS LEES AND 428 CASES WERE BOTTLED BY GRAVITY ON JULY 30, 2015. THIS WINE HAS BENEFITED FROM SOME RESTING IN THE BOTTLE, IS ABSOLUTELY DELICIOUS AND WILL DRINK WONDERFULLY FOR ANOTHER THREE TO FOUR YEARS. \$18/BOTTLE WITH TRADITIONAL 10% WINE CLUB DISCOUNT. \$17/BTL FOR 6-11 BTLs AND \$16/BTL FOR A CASE THROUGH JANUARY. ONE CASE MAX PER CLUB MEMBER.

WE HAVE BEEN SAYING FOR YEARS THAT OUR RED WINES BENEFIT FROM BOTTLE AGE. IT HAS BECOME EVEN MORE APPARENT THAT THEY REALLY HIT THEIR STRIDE AFTER 8-12 YEARS OF CELLARING AND STILL CONTINUE TO IMPROVE. SINCE IT'S RARE FOR FOLKS TO ACTUALLY BUY AND CELLAR WINE FOR AGING... WE HAVE DECIDED TO DO IT FOR YOU. WE HELD BACK A LITTLE MORE THAN 200 CASES OF OUR 2007 MUDD WHICH WE KNEW WOULD REWARD LONG AGING AND NOW ARE OFFERING IT TO YOU WITH NEARLY 10 YEARS OF BOTTLE AGE! WE HAVE BEEN WAITING TO OFFER THIS TREAT TO OUR WINE CLUB MEMBERS FOR ALL THAT TIME. BELOW ARE THE ORIGINAL NOTES WHEN WE RELEASED THE WINE. WE ENCOURAGE YOU TO SEE HOW THE WINE HAS CHANGED AND BLOSSOMED WITH TIME. SECONDARY AND TERTIARY BOTTLE BOUQUET IS APPARENT AND THE FRUIT PRESENTS A MORE DRIED, POTPOURRI CHARACTER WHILE SPICE BOX, CEDAR AND TOBACCO NOTES EMERGE. THIS WINE IS GORGEOUS NOW AND STILL WILL IMPROVE FOR A FEW MORE YEARS. BUT WE'VE DONE THE WORK AND NOW IT'S TIME FOR YOU TO ENJOY AND DRINK THIS GEM!

CHANNING DAUGHTERS 2007 MUDD • NORTH FORK OF LONG ISLAND AVA

THE 2007 VINTAGE, ALONG WITH 2005 AND NOW 2010 (2012, 2013, 2014 AND 2015) IS CONSIDERED ONE OF THE BEST GROWING SEASONS FOR RIPENING RED GRAPES ON THE EAST END OF LONG ISLAND, EVER. WE BELIEVE THIS WINE WE ARE SENDING YOU IS A SCRUMPTIOUS REFLECTION OF THAT GREAT 2007 VINTAGE. NOT ONLY IS OUR 2007 MUDD DELICIOUS NOW... IT'S JUST A BABY AND WILL IMPROVE IN THE BOTTLE FOR AT LEAST SIX TO EIGHT YEARS AND DRINK WELL FOR A SOLID DOZEN! OUR 2007 MUDD IS COMPOSED OF 60% MERLOT, 21% SYRAH, 9% DORNFELDER, 5% CABERNET FRANC AND 5% BLAUFRANKISCH. THE FRUIT WAS HAND HARVESTED ON THE NORTH FORK AND DE-STEMMED INTO SMALL ONE-TON BINS WHERE IT WAS STOMPED BY FOOT AND PUNCHED DOWN BY HAND. AFTER PRIMARY FERMENTATION, THE WINE WAS RACKED TO A VARIETY OF BARRELS, HOGSHEADS AND PUNCHEONS (42% NEW OAK, 23% 1-YR OLD, 16% 2-YR OLD, 16% 3-YR OLD AND 3% 4-YR OLD) WHERE IT SPENT 23 MONTHS BEFORE BEING BOTTLED BY GRAVITY WITHOUT FINING OR FILTRATION ON SEPT. 22, 2009. OUR 2007 MUDD IS DRY, MEDIUM-BODIED, HAS MODERATE 12.8% ALCOHOL, BALANCED ACIDITY, SOFT, RIPE TANNINS AND WONDERFULLY PERSISTENT LENGTH. IT'S COMPLEX AND DISPLAYS FINESSE AND ELEGANCE IN ITS CAPTIVATING TEXTURE AND EXPRESSION OF FRUIT AND WOOD. THERE ARE AROMAS AND FLAVORS OF BLACK PLUMS, CHERRIES, BROWN SPICE, FOREST FLOOR, BLACK RASPBERRIES, BLACK PEPPERCORNS AND COCOA. PAIR THIS GRACEFUL, SATISFYING RED WINE WITH A PORK ROAST, A JUICY RIB-EYE OR A SUCCULENT RACK OF LAMB. OR, A MUSHROOM RISOTTO, BRAISED PANCETTA-WRAPPED MONKFISH, A HUNK OF AGED ALPINE CHEESE AND A COZY FIRE WOULD DO NICELY. 848 CASES, 48 MAGNUMS AND 12 THREE-LITER BOTTLES WERE BOTTLED. WE HELD BACK ONLY 200 CASES. \$41.50/BTL WITH WINE CLUB DISCOUNT. LIMITED TO THREE ADDITIONAL BOTTLES PER WINE CLUB MEMBER WHILE IT LASTS!

THE TASTING ROOM IS OPEN 7 DAYS A WEEK, 11-5.

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