

**Channing Daughters Winery****2006 Vino Bianco
(Long Island)**

Christopher Tracy, winemaker at Channing Daughters Winery, is a trained chef and his affinity for mixing and combining elements to create flavors that are more than the sum of their parts is most obvious in his blends--particularly his Northern Italian-inspired whites.

Take his 2006 Vino Bianco, a unique-to-Long Island blend of 27% Total Friulano, 26% Sauvignon Blanc, 22% Pinot Grigio, 19% Dijon clone of Chardonnay and 6% Musque clone of Chardonnay is a wine inspired by the "Super Friulian" whites of Northeast Italy.

By combining a variety of grapes from both the North and South Fork of Long Island, Tracy has crafted yet another winning white. The nose is ripe with peaches, apricots pineapples and citrus fruits accented by subtle baking spice and a little minerality. Medium bodied but somehow delicate, lively and flavorful all at the same time, pear, peach and tropical fruit flavor blend here with nice spice notes and just the slightest tingle of acidity. The balance is well done here and this wine is easily recognizable as a Tracy creation.

Reviewed August 29, 2007 by [Lenn Thompson](#).

THE WINE

Winery: [Channing Daughters Winery](#)

Vintage: 2006

Wine: Vino Bianco

Appellation: Long Island

Grapes: Tocal Friulano (27%), Sauvignon Blanc (26%), Pinot Gris / Grigio (22%), Chardonnay (19%), Chardonnay Musque (6%)

Price: \$30.00

THE REVIEWER**Lenn Thompson**

Lenn Thompson writes about New York wines for *Dan's Papers*, *Long Island Press*, *Long Island Wine Gazette*, *Edible East End* and *Hamptons.com*. Two words describe his taste in wine — *balance* and *nuance*. Lenn prefers food-friendly, elegant

wines to jammy, over-extracted fruit bombs and heavy-handed oak. When reviewing, Lenn tastes each wine three times — alone right after opening, with food, and again the next day — believing that 90-second reviews are unrealistic and not how the average person enjoys wine.