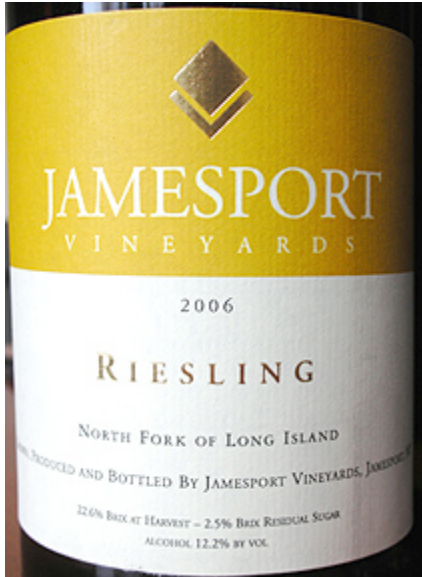


**WINE RECOMMENDATION**

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**Jamesport Vineyards****2006 Riesling  
(North Fork of Long Island)**

Merlot. Chardonnay. Cabernet Franc. Even Sauvignon Blanc. Those are the grapes that Long Island is best known for — not Riesling. New Yorkers who want to drink local can get plenty of stellar Rieslings from the Finger Lakes, but most Long Island versions are just okay.

Jamesport Vineyards' 2006 Riesling (\$22), on the other hand, is a fine example of what the grape can become here. Also made in an off-dry style, the nose is fruity with melon, lime-citrus and light floral aromas. Well balanced, the palate features loads of just-cut melon with apple and citrus zest. The most interesting of the flavors is a distinct white

pepper note towards the end of a lengthy finish.

This isn't a racy Riesling in the German style, but it's fresh enough with nice acidity to play against the subtle residual sugar. That white pepper makes this the perfect wine to drink with spicy Thai takeout.

Reviewed May 18, 2008 by [Lenn Thompson](#).

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**THE WINE**

**Winery:** Jamesport Vineyards  
**Vintage:** 2006  
**Wine:** Riesling  
**Appellation:** North Fork of Long Island  
**Grape:** Riesling  
**Price:** \$23.95

**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.