

**Jamesport Vineyards****2006 Sauvignon Blanc, Estate
(North Fork of Long Island)**

Many Long Island wineries focus on the red wines of Bordeaux--particularly Merlot--and the white wine of Burgundy--Chardonnay. They are, by far, the two most planted varieties. Jamesport Vineyards is a little different. They make Merlot and Chardonnay of course--the market demands them. But, they also have a well established Pinot Noir program and consider the white wine of Bordeaux, Sauvignon Blanc, a specialty.

Most local Sauvignon is reared entirely in stainless steel tanks, which highlights the fruit character and results in fresh, lip-smacking wines that tend to be straight-forward no matter how delicious. Jamesport's winemaker, Les Howard, ferments 62% of this wine in stainless steel with 35% in 132-gallon puncheons and 3% in oak barrels.

The nose is a mélange of tropical fruits--mango, papaya, kiwi and passion fruit--with a little grape fruit accented by subtle smoky oak and just a little herbaceousness. Ripe peach, passion fruit and mango flavors greet the palate with terrific acidity and a clean, lingering finish. It's fresh and fruity without being like fruit salad, and offers a little depth and interest without being over-oaked like many California Fume Blancs. It's easy to see why Jamesport focuses on this variety. They do it extremely well.

Reviewed July 25, 2007 by [Lenn Thompson](#).

THE WINE

Winery: [Jamesport Vineyards](#)

Vineyard: Estate

Vintage: 2006

Wine: Sauvignon Blanc

Appellation: [North Fork of Long Island](#)

Grape: Sauvignon Blanc

Price: \$21.95

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.

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