

2013 Channing Daughters Sylvanus

The 2013 Sylvanus is a field blend from Sylvanus Vineyard: 60% Muscat Ottonel, 30% Pinot Grigio and 10% Pinot Bianco. It was aged partly in stainless steel and old oak. Bone dry, is invigoratingly aromatic with exuberant fruit and a spicy field. Muscat is distinctive—and it gives this some character, for sure. Juicy on the finish, it ends with waves of flavor. This may hold a bit better than some, but remember that it is still a wine made to drink young, for best results. There were 257 cases produced.

Channing Daughters is one of the few South Fork outposts on Long Island, otherwise known for The Hamptons. The winemaking is under Chris Tracy, an innovator and a bit of an iconoclast given his tendency to experiment with grapes few others are using. As their website says: "Artisanal Experimentation—We are interested in continually p...

- Mark Squires (June, 2015)

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2009 Channing Daughters Lagrein

The 2009 Lagrein, the debut vintage, is beautifully structured, but it does finish rather tart, almost to the mouth-puckering point. It is also a touch lean, so it is mostly about the structure and the aromatics, the violets on the nose and the crisp end. That said, for certain types of food matches and perhaps if chilled down in the Summer, it will pair nicely and be rather refreshing. Despite being rather obscure, newer vintages are small production (this had just 29 cases) and quite allocated.

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2013 Channing Daughters Tocai Friulano "Mudd West"

The 2013 Tocai Friulano "Mudd West" was aged half in stainless steel and half in old oak, without malolactic fermentation. It is fruity, yet tightly wound, showing off a sprightly demeanor, some intensity on the finish and fine focus. It is lighter styled, but quite well done. It is another interesting entrant here for something different. These types of wines do not always hold so well at peak. They are meant to be enjoyed young and fresh, however long they theoretically last. It won't reward aging. There were 188 cases produced.

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2013 Channing Daughters L'Enfant Sauvage

The 2013 L'Enfant Sauvage is a Chardonnay made with wild yeast. It comes in at 12.6% alcohol and was aged in a mixture of French and Slovenian new oak for 20 months. Easily the fullest bodied of the whites I saw at Channing Daughters, no doubt in part due to its extended time in oak, this is still remarkably elegant, fresh and lively. Showing an ability even now to integrate its oak well, it is round (it did have malolactic fermentation), but still a bit perky, with a mouthcoating feel. The vinification process here seemed a bit tricky, but this worked out pretty well. There were 218 cases made.

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**2014 Channing Daughters Rosato di Refosco
"Home Farm Vineyard"**

The 2014 Rosato di Refosco "Home Farm Vineyard" is another of those Channing Daughters' wines that makes you think, "What in the world are these folks doing?" It's another as well that makes you think they know exactly what they are doing. Long Island Refosco isn't a "thing" yet, but who knows. Harvested specifically with a pink in mind, this is dry with no malolactic fermentation. Full-bodied for the category, it has distinctive flavors, a bit of spice and plum, and plenty of solidity in the mid-palate. Overall, this is very impressive, the type of pink that is a great red wine substitute in the summer. There were 388 cases produced.

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**2010 Channing Daughters Blaufränkisch
"Syvanus Vineyard"**

The 2010 Blaufränkisch "Syvanus Vineyard" also has 20% Dornfelder, all aged in oak (only 22% new). It is bright, intensely fresh, a bit earthy and rather different. (This is Channing Daughters, after all.) Well on the lighter side, this nonetheless compensates with its vibrant personality and deliciously juicy finish. With some serious intensity, but very little depth, this is a bit of a guilty pleasure, to be sure, but chill this a little and it should be a great summer red. It is hard to resist that fine, fresh fruit just now. It is a bit less clear how long it will hold at peak, but solve that problem by knocking it back.

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2013 Channing Daughters Pinot Grigio

The 2013 Pinot Grigio is sourced from both Bridgehampton on the South Fork and from the Mudd West vineyard on the North Fork. Integrating its light oak treatment beautifully (about half the juice was in old oak barrels and hogsheads), this is surprisingly vivacious for a wine that saw some wood, even if it was mostly neutral. Spicy, fresh and very tasty, it finishes with fruity bursts while retaining a refreshing demeanor. This is lovely and it has held well, but it is the type of wine meant to be drunk young and fresh. However long it theoretically holds, don't let it lose its freshness. There were 333 cases produced.

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**2014 Channing Daughters Sauvignon Blanc
Mudd Vineyard**

The 2014 Sauvignon Blanc Mudd Vineyard also has 18% Chardonnay blended in, which (for better or worse) mutes the Sauvignon Blanc a bit. This has good weight for the grape, but relatively little in aromatics. The green nuances that are typical are well controlled and subdued, but it shows some solidity and finishes with tension. Bright and crisp, it should be a great summer sipper. Sourced from vines planted in 1974, there were 918 cases produced.

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