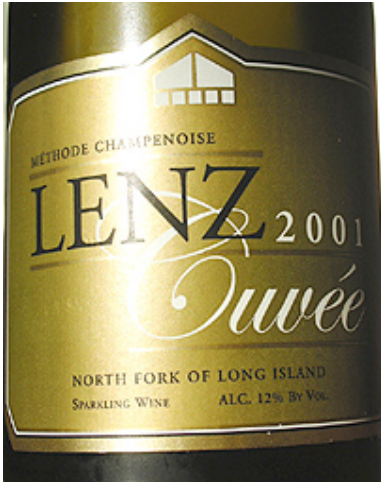


WINE RECOMMENDATION

**Lenz Winery****2001 Cuvee, Estate
(North Fork of Long Island)**

Lenz Winery — and winemaker Eric Fry — has garnered quite a bit of praise in the press by taking on high-end Bordeaux wines in blind tastings. Just a few weekends ago, Lenz hosted one such event where they poured 2001 Chateau Petrus, 2001 Peby-Faugeres, 2001 L'Evangile, 2001 L'Eglise Clinet, and 2001 Lenz Old Vines Merlot.

I'm not sure that Long Island wine will get where it should by constantly comparing itself to Bordeaux, but it's worked well for Lenz so far. I think that the wines stand on their own and have moved beyond such comparisons. And, what gets lost in all of these red wine-focused tastings is the quality of Fry's sparkling wines — he truly is Long Island's Baron of Bubbly.

The Lenz 2001 Cuvee, a new release, is made with 70% Pinot Noir and 30% Chardonnay. It features a fairly persistent mousse and fine bead. The aromas are clean and fresh with bright pear, apple and cherry aromas and a faint, doughy yeast note. Dry and lively, there is loads of apple flavor here with white cherry, dried cranberry and yeasty, toasty complexity. The delicious finish features a crisp citrus note that definitely invites another sip. Think oysters. Think fried foods. Think every day drinking. Bubbly doesn't need to be reserved for celebrations. It creates them.

Reviewed December 20, 2007 by [Lenn Thompson](#).

THE WINE

Winery: [Lenz Winery](#)

Vineyard: Estate

Vintage: 2001

Wine: Cuvee

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

Grapes: Pinot Noir (70%), Chardonnay (30%)

Price: \$29.99

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.