

**Osprey's Dominion Vineyards****2006 Sauvignon Blanc
(North Fork of Long Island)**

Long Island wine gets a bum rap when it comes to price-to-quality ration (QPR). Nestled in among the sometimes pricey reserve are some terrific values – like this deliciously thirst-quenching Sauvignon Blanc. It's particularly delicious if you're sick and tired of the over-the-top renditions coming out of New Zealand. Plus, it really is a steal at \$13. I've enjoyed many local Sauvignons over the past couple of years, but many are at or around \$20, making them a little beyond the "summer sipper" price.

Right out of the fridge, this one was a little tight and a bit neutral, but once it warmed just a bit, nice lemon, melon and grapefruit aromas appeared with just the most subtle hints of herbs and a salty-minerally note. The palate is fresh and clean with subtle flavors that won't knock you over. Instead, the understated zesty citrus flavors with herb and mineral nuances entice the palate, inviting sip after sip. With terrific acid backbone and a crisp green apple finish, this wine is one of the best value whites on the North Fork.

Reviewed July 22, 2008 by [Lenn Thompson](#).

THE WINE

Winery: [Osprey's Dominion Vineyards](#)

Vintage: 2006

Wine: Sauvignon Blanc

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

Grape: Sauvignon Blanc

Price: \$13.00

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.