

**Castello di Borghese Vineyard & Winery****2005 Chardonnay
(North Fork of Long Island)**

Even the most casual Long Island wine lover knows Castello di Borghese, located in Cutchogue. Their vineyards are where the Long Island wine industry got its start back in 1973 – then known as Hargrave Vineyard after founders Alex and [Louisa Hargrave](#). As such, a visit to Castello di Borghese offers visitors a chance to travel back to the infancy of Long Island wine. That's this producer's past.

What about it's present?

Castello di Borghese 2005 Chardonnay (\$15) won a gold medal at the 2007 Florida State International Wine Competition, but that's not why this wine is good. It's just hard for me to trust some of these competitions. I prefer to taste wines myself and see what's what. But they got it right this time.

This steel-fermented Chardonnay is medium bodied with bushels of fresh apples and citrus on the nose and just a little brown spice – the result of aging in older oak barrels. On the palate, there are more apples – ripe and roasted – along with some slightly tropical flavors and vanilla spice. As I often find with Borghese wines, the balance is impressive with nice acidity that keeps the wine alive in your mouth.

Reviewed May 8, 2007 by [Lenn Thompson](#).

THE WINE

Winery: [Castello di Borghese Vineyard & Winery](#)

Vintage: 2005

Wine: Chardonnay

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

Grape: [Chardonnay](#)

Price: \$14.99

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.