

**Corey Creek Vineyards****2006 Domaines CC Rosé
(North Fork of Long Island)**

Like most any American wine region, there are almost as many styles of rosé being made in Long Island as there are wineries. You have some that are almost full bodied, soft and round on the palate, and as darks as some Pinot Noir. You also have much lighter wines that are fresh, crisp and definitely much more like white wines.

Personally, I almost always prefer the latter style. I like my rosé to have high, but balanced, acidity, fresh fruit flavors and maybe even a little floral note.

Corey Creek Vineyards' latest rosé, their 2006 Domaine CC Rosé is just what I like in a rosé, and in a region where some wineries charge almost \$20 for rosé, it's a relative bargain that is perfect for spring and summer sipping. A pretty pale pink, there's plenty of cherry, peach and cherry blossom here with racy, tongue-tingling acidity. So far, this is the best 2006 rose I've tasted.

Reviewed June 18, 2007 by [Lenn Thompson](#).

THE WINE

Winery: [Corey Creek Vineyards](#)

Vintage: 2006

Wine: Domaines CC Rosé

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

Grapes: [Merlot](#), [Cabernet Franc](#), [Cabernet Sauvignon](#)

Price: \$16.00

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.