

**Roanoke Vineyards****2006 Chardonnay
(North Fork of Long Island)**

Roanoke Vineyards is still relatively new on the North Fork scene, but its red wines are already among the best available. In time, I believe they will prove to be among the most long lived wines as well. I have one bottle of their 2000 Merlot left and the last time I tasted that wine, it wasn't even close to peaking yet.

But, no matter how good any winery's red wines are, most eventually realize that they need at least a white wine or two for tasting room visitors. That's probably particularly true when those red wines start at \$30 and go up from there.

With those reasons in mind, Roanoke introduced their first Chardonnay (and a nice Rosé) last year. That first Chardonnay effort was good, straightforward and gulpable, but it didn't knock me over.

This year's Chardonnay, however, was the surprise of a recent trip to wine country.

This is an extremely young wine, just bottled a month or so ago, but at \$18 is already among the best Chardonnay values on the North Fork. 60% fermented in steel with 40% barrel fermented it overflows with fresh pear and golden delicious apple, blanched almonds and just a little tropical fruit. The balance is impeccable here and this is a wine that expertly merges the freshness of steel fermented Chardonnay and the richness and complexity brought about by oak barrels. To find such complexity in such a young wine is special – and this is a special wine.

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

THE WINE

Winery: [Roanoke Vineyards](#)

Vintage: 2006

Wine: Chardonnay

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

Grape: Chardonnay

Price: \$18.00

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.