

**Shinn Estate Vineyards****2006 Rosé, Estate  
(North Fork of Long Island)**

"There is no reason to produce wimpy little pink wines with no varietal character." That's what David Page, co-owner of Shinn Estate, said when I asked him about his 2006 Rosé.

And, boy, is it different from most every other Long Island rosé I've tasted this summer. It's a much richer, bolder wine. Furthermore, rosé isn't an afterthought at Shinn. They have a particular lot, of a particular clone of Merlot, that they devote to their rosé every year.

Page is right, this strawberry and watermelon-scented wine is far from wimpy. It's medium bodied and much rounder and fuller on the palate - but still balanced with gentle acidity and even a little tannic structure. There is a faint buttery note too, although malolactic fermentation was strictly avoided. For me, it's almost too bold, but it's still plenty fresh, refreshing and versatile. Page, a professional chef, recommends it with "everything from lobster rolls on the beach to charred steaks in the backyard." Sounds like the perfect wine for a North Fork summer.

Reviewed August 31, 2007 by [Lenn Thompson](#).

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**THE WINE**

**Winery:** [Shinn Estate Vineyards](#)  
**Vineyard:** Estate  
**Vintage:** 2006  
**Wine:** Rosé  
**Appellation:** [North Fork of Long Island](#)  
**Grape:** [Merlot](#)  
**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.