

**Vineyard 48****2005 Vignetta Meritage
(North Fork of Long Island)**

Vineyard 48 might be a winery on the rise. The 2005, a soon-to-be-class vintage for Long Island, provided an opportunity for complete grape ripeness and winemaker Matthew Berenz, formerly of Pindar, took full advantage. He's made the neophyte winery's best reds yet.

The Vineyard 48 2005 Vignetta (\$32) is a Meritage-style blend made with 44 percent Cabernet Franc, 32 percent Merlot, and 24 percent Cabernet Sauvignon and is a lightly opaque, medium crimson in the glass. The nose is an alluring mélange of red cherries, raspberries, fresh sage and muddled mint leaves. Medium weight on the palate, there is a nice integration of ripe fruit, oak influence and tannins. Cherry is the predominant fruit flavor here, with herbs, a little earthiness, black pepper and a faint mint finish that lingers just a bit. This is by far the most ready-to-drink-today of the current red releases.

Reviewed September 5, 2007 by [Lenn Thompson](#).

THE WINE

Winery: Vineyard 48

Vintage: 2005

Wine: Vignetta Meritage

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

Grapes: [Cabernet Franc](#) (44%), [Cabernet Sauvignon](#) (24%), [Merlot](#) (32%)

Price: \$32.00

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.