



### **Osprey's Dominion Vineyards**

#### **2005 Unwooded Chardonnay (North Fork of Long Island)**

Adam Suprenant, winemaker at Osprey's Dominion Vineyards is a busy man. While many Long Island wineries crank out only four, eight, maybe even 12 different wines each year, Suprenant makes no fewer than two dozen. These wines range in style from sweet, entry-level wines made with peaches and strawberries all the way up to a stellar Meritage-style red blends, which he calls "Flight."

Such a diverse portfolio creates an interesting situation in the tasting room and a visit there can be a hit-or-miss proposition. On several occasions, I've found myself elbow to elbow with college-age kids

treating the tasting room like a college-town bar. On those days, it can be difficult to even get up to the tasting bar but on quieter days you'll be pleasantly surprised by some of the wines deeper into the portfolio, particularly the reds. In fact, almost without exception, the red wines are the real draw here. One such exception is Suprenant's Osprey's Dominion's 2005 Unwooded Chardonnay.

As the name clearly relays, this wine was born and raised completely without the pesky influence or flavors from oak barrels--a style that is gaining popularity both locally and internationally. The nose is a little tight, but shows nice tree fruit and mineral aromas. Clean green apple, pear and mineral aromas carry over nicely to the palate, which is medium bodied, fresh and fun. Though not a wine to ponder or dissect, it is the kind of straightforward sipper everyone needs in the summer time. It's also perfectly suited to sipping along with local shellfish this summer--both raw or delicately treated.

Reviewed July 17, 2007 by [Lenn Thompson](#).

---

#### **THE WINE**

**Winery:** [Osprey's Dominion Vineyards](#)

**Vintage:** 2005

**Wine:** Unwooded Chardonnay

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

**Grape:** Chardonnay

**Price:** \$13.00

#### **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.