



PECONIC LAND TRUST

Quail Hill Farm
Community Supported Agriculture

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FOR IMMEDIATE RELEASE

**CHANNING DAUGHTERS, FOR THE 4TH YEAR IN A ROW,
GENEROUSLY DONATES ITS QUALITY VINTAGES FOR
*AT THE COMMON TABLE***

*At the Common Table, Quail Hill Farm's end of summer fundraiser, spotlights
the produce, wines and culinary talents of the East End*

August 16, 2007. Amagansett, NY. Quail Hill Community Farm, a stewardship project of Peconic Land Trust, is pleased to acknowledge the generosity of Channing Daughters proprietors Walter Channing, Larry Perrine, Christopher Tracy and Allison Dubin, who for the 4th year in a row are donating their exemplary East End vintages to complement the culinary delights offered during the *At the Common Table* dinner at Quail Hill Farm in Amagansett. Channing Daughters joins a list of notable chefs—Joe Realmuto, Andrew Engle, Colin Ambrose, and Kevin Penner—in this wonderful celebration of the land.

In its fourth year, *At the Common Table* has become a highly anticipated event by members of the CSA farm and its supporters. The dinner features brilliant culinary surprises by these top local chefs under the *Moon and Stars* in the farm's Apple Orchard. This magical evening is enhanced by generosity of the local community – exemplified by Channing Daughters.

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Since 1982, when Walter Channing planted his first Chardonnay vines in Bridgehampton, Channing Daughters has become a thriving vineyard on the East End, with vineyards on both the North and South Fork. The vineyards are producing wines from the white varieties Chardonnay, Pinot Grigio, Tocai Friulano, Sauvignon Blanc, Muscat Ottonel, Malvasia, Gewurztraminer, and Pinot Bianco and the red varieties Merlot, Blaufrankisch, Pinot Noir, Dornfelder, Cabernet Franc, Cabernet Sauvignon, Teroldego, Refosco, and Lagrein.

“At the Common Table is our favorite summer event. It is about our community and what grows here. It’s a celebration of our land, sea, fruits, vegetables, chefs, farmers, wine, and people,” says Allison Dubin, General Manager/Partner at Channing, explaining why the winery has so generously participated in the dinner for the past four years.

Channing’s winemaking parallels the way farming is approached at Quail Hill Farm. The process of producing wines at Channing remains traditional and artisanal—beginning with intense and careful culture of the vines and hand picking the grapes. The names of the processes—gentle whole cluster-pressing of white fruit, stomping by foot with punch-down by hand of red grapes, and gravity bottling—evoke romantic images of the past.

“We share with Channing Daughters the seasons and the sun, like soils, rain, and winds. Our desires are the same—to nurture a delicious product from all of that. This dinner allows us to celebrate together the fruits of our labor,” says Scott Chaskey, Quail Hill Farm’s Preserve Manager.

At the dinner, Channing will be serving the following wines:

- Passed Hors d'Oeuvres: Channing Daughters 2006 Rosato di Merlot
- First course: Channing Daughters 2006 Sauvignon
- Entrée: Channing Daughters 2005 Vino Bianco and Channing Daughters 2004 MUDD

These wines will complement the food prepared by four of the most sought-after chefs on the East End: Joe Realmuto of Nick & Toni's, Andrew Engle of The Laundry, Colin Ambrose of The Lodge, and Kevin Penner from 1770 House and Cittanuova. The menu (at press time) is as follows:

- Hors d'Oeuvres: Peter Thomas Smoked Bluefish, Quail Hill Farms Gazpacho Shots, Line Caught Ahi Tuna Tatare on Cucumber Rounds, Iacono Farms Deviled Eggs, Mecox Dairy Cheese Crostini, American Prosciutto with Quail Hill Melon, and Tzatziki Dip
- 1st Course: Quail Hill Mesclun Salad with Garlic Vinaigrette
- 2nd Course: Cioppino Stew with Crusty Ciabatta
- Entrée: North Fork Raised Roasted Pork, Local Striped Bass in a Salt Crust, Quail Hill Potatoes, Quail Hill Eggplant Caponata, and Local Tomato, Cucumber and Feta Salad
- Dessert: Focaccia Fruit Tarts with Local Peaches and Blackberries Artisanal Cheese Board

Hilary Leff, farm member and chair of the benefit dinner, reflects on the annual event, "*At the Common Table* is one of the most magical evenings on the East End. The event is entirely farm member-organized and, with more chefs participating every year, each *At the Common Table* dinner is better than the one before. This season, the harvests at Quail Hill have been incredibly bountiful and these amazing chefs will no doubt prepare a creative and delicious meal from our vegetables, herbs and fruit. And of course Channing Daughters' wines are the perfect accompaniment to what will surely be a meal to remember."

About Quail Hill Farm

Producing over 275 varieties of organically grown vegetables, flowers, fruit and herbs, **QUAIL HILL COMMUNITY FARM**, a stewardship project of Peconic Land Trust, is located on 214 acres of land donated by Deborah Ann Light to the Peconic Land Trust. One of the original community supported agriculture (CSA) farms in the country, harvest days at Quail Hill are Saturdays & Tuesdays from 8 AM to 5:30 PM. The farm summer season officially runs through October. For information about Winter Shares, call Laura Fischer at Peconic Land Trust at 631.283.3195.

About the Peconic Land Trust

The **Peconic Land Trust** was established in 1983 to conserve Long Island's working farms and natural lands. Since its inception, the nonprofit Trust has worked conscientiously with farmers, donors, municipalities, and other landowners to conserve over 8,600 acres of land on Long Island. The Trust's professional staff carries out the necessary research and planning to identify and implement alternatives to outright development. While working to conserve the productive farms, watersheds, woodlands, and beachfront of Long Island, the Trust is also protecting the unique rural heritage and natural resources of the region. The Trust has Stewardship Centers in Cutchogue and Amagansett and its Main Office is in Southampton. For more information about the Peconic Land Trust and Quail Hill Farm, visit www.peconiclandtrust.org or call 631.283.3195.

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