



Tech Sheet

Alchemy

Grapes and vineyards.

Cabernet Franc 35% (Hunt Country Vineyards)
Merlot 25% (Peconic Bay Winery, Cutchogue, NY)
Noiret 21% (Bedient Vineyards, Branchport, NY)
Cabernet Sauvignon 19% (White Springs Winery,
Geneva, NY)

Winemaker. Christopher Wirth

Barrel aging. Merlot 14 months, Cabernet
Sauvignon 12 months (both in French oak)

Residual Sugar. 0.5%

Alcohol. 12% by volume

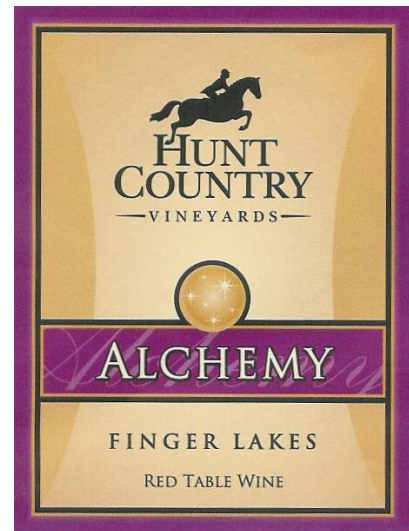
Total Acidity. 5.3 g/L

pH. 3.7

Bottled. August 5, 2008

Production. 506 cases

Appellation: Finger Lakes



Tasting Notes. A dry velvety blend of *vinifera* and hybrid grapes – 100% grown in New York – with black cherry notes, subtle oak and hints of light pepper. Enjoy it with a wide range of hearty meat dishes, rich cheeses and tomato-based Italian cuisine.