



Tech Sheet

Alchemy

Grapes and vineyards.

Cabernet Franc 40%

(Hunt Country Vineyards and Green Acres Farm, Branchport, NY)

Merlot 40% (Peconic Bay Winery, Cutchogue, NY)

Cabernet Sauvignon 15% (White Springs Winery, Geneva, NY)

Noiret 5% (Bedient Vineyards, Branchport, NY)

Winemaking. Hunt Country Vineyards

Oak aging. Cabernet Franc 12 months, Merlot 15 months, Cabernet Sauvignon 14 months,

Residual Sugar. 0.4%

Alcohol. 12.5% by volume

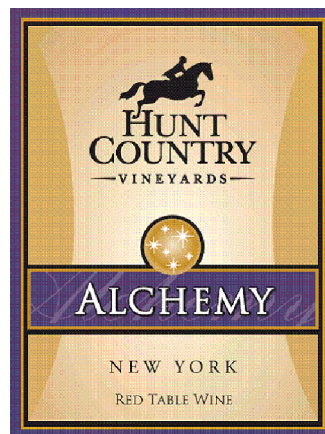
Total Acidity. 6.0 g/L

pH. 3.6

Bottled. August 5-6, 2010

Production. 883 cases

Appellation: New York



Notes by Jonathan Hunt, Director of Winemaking.

Alchemy combines the best of Old World and New World grapes in a dry, velvety red wine with just a touch of lovely spice. We start with a rich base wine of classic Bordeaux (*vinifera*) red grapes. We then blend in a small amount of Noiret, a grape developed by Cornell University agronomists from both French and American ancestry, that adds to the finish a light peppery note. The result is a wine with backbone, complexity and character. Alchemy is 100% grown and produced in New York. Its black cherry notes, smooth oak and hint of light pepper makes it perfect for pairing with beef, lamb, tomato-based Italian cuisine and other hearty dishes that you would naturally spice with pepper.