Alchemy

Grapes and vineyards.
  Cabernet Franc 35% (Hunt Country Vineyards and Green Acres Farm, Branchport, NY)
  Merlot 33% (Peconic Bay Winery, Cutchogue, NY)
  Cabernet Sauvignon 27% (White Springs Winery, Geneva, NY)
  Noiret 5% (Bedient Vineyards, Branchport, NY)
Primary fermentation.
  Cabernet Franc. Stainless steel tank
  Other component wines. Small batch open container
Malolactic fermentation. All components
Oak aging (French barrels).

  Cabernet Franc:. 13 months
  Merlot: 16 months
  Cabernet Sauvignon: 14 months
  Noiret: 9 months
  Complete blend: 14 months
Residual sugar. 0.5%
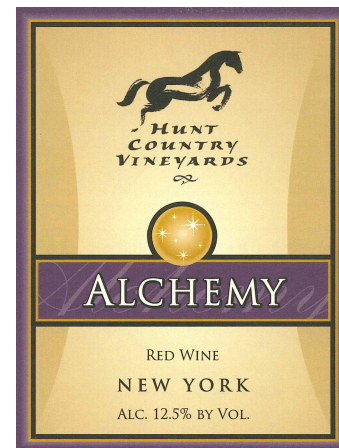**Alcohol.** 12.5% by volume
Total acidity. 7.0 g/L
pH. 3.6
Bottled. December 8-9, 2011
Production. 964 cases
Appellation: New York

Notes by Hunt Country winemaker Jonathan Hunt.
    Alchemy combines the best of Old World and New World grapes in a dry red wine with cherry notes and a touch of spice. We start with a rich base wine of classic oak-aged Bordeaux (*vinifera)* red grapes: Cabernet Franc, Cabernet Sauvignon and Merlot. 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.