



Tech Sheet

Cayuga White 2006

Grapes and vineyards.

Cayuga White 100%

(Simmons Vineyards, Penn Yan, NY)

Harvested. September 27 & October 2, 2006

Brix at harvest. 18°

Vinification. Hunt Country Vineyards

Winemaker. Christopher Wirth

Aging. Stainless steel

Residual Sugar. 2.5%

Alcohol. 12% by Vol.

Total Acidity. 8.4 g/L

pH. 3.0

Bottled. August 16 & 21, 2007

Production. 914 cases

Appellation. Finger Lakes



Major Awards.

NOMINEE, 2007 Jefferson Cup Invitational wine competition (Cup Finalist)

GOLD, 2007 Florida State Fair International Wine Competition

Comments, by winemaker Christopher Wirth.

Cayuga White is a hybrid French-American grape developed by Cornell University in 1962, their first variety released specifically for producing wine. Cayuga is a vigorous and fairly disease-resistant grape, and happily its sensitivity to extreme cold has not been an issue with our milder Finger Lakes winters in recent years. It produces a wine with delicious, peachy flavors that pair beautifully with a wide variety of foods, from hard cheeses to Japanese and other Asian cuisines.