



Cayuga White 2010

Grapes and vineyards.

Cayuga White 100%
(Hunt Country Vineyards)

Vineyard Manager. Dave Mortensen

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Aging. Stainless steel

Residual Sugar. 2.5%

Alcohol. 12% by Vol.

Total Acidity. 9.0 g/L

pH. 3.3

Bottled. July 29, 2010

Production. 443 cases

Appellation. Finger Lakes
(estate-grown and -bottled)



Comments by Art Hunt.

Cayuga White is a hybrid French-American grape developed by Cornell University agronomists in 1962, their first variety released specifically for producing wine. It 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.

Tasting Notes by Joyce Hunt.

Crisp and refreshing, *Cayuga White* has hints of apples and peaches and a touch of sweetness. Delicious on its own, *Cayuga White* also complements a wide variety of dishes, from savory hors d'oeuvres to Japanese, Chinese, Indian and Thai cuisine. Serve chilled.