



## Cayuga White 2014

**Grapes and vineyards.** 100% Cayuga White (Hunt Country Vineyards)

**Harvest Date.** October 7, 2014

**Director of Winemaking.** Jonathan Hunt

**Winemaker.** Brian Barry

**Fermentation.** CEG (Epernay II)

yeast at 65°F

**Aging.** Stainless steel

**Residual Sugar.** 2.5%

**Alcohol.** 11% by Vol.

**Total Acidity.** 9.0 g/L

**pH.** 2.9

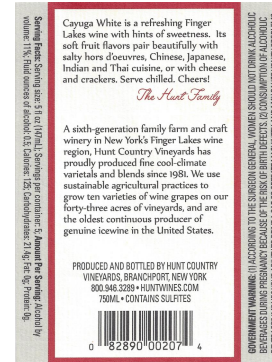
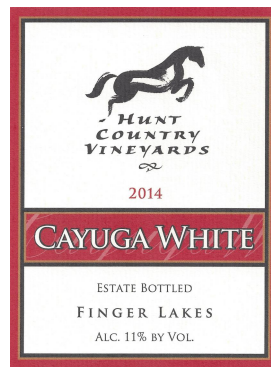
**Closure.** Nomacorc

**Bottled.** May 7, 2015

**Appellation.** Finger Lakes

**Production.** 338 cases

(estate-grown and -bottled)



**Serving Facts:** Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 11%; Fluid ounces of alcohol: 0.5; Calories: 125; Carbohydrates: 21.4g; Fat: 0g; Protein: 0g.

### 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 savory hors d'oeuvres and Japanese, Chinese, Indian and Thai cuisine. Serve chilled.