



Tech Sheet

Chardonnay 2008

Grapes and vineyards.

Chardonnay 100%
(Green Acres Farm, Branchport, NY,
vineyard management by
Hunt Country Vineyards)

Vinification. Hunt Country Vineyards

Fermentation. Stainless steel

Aging. 2 months (new French oak)

Residual Sugar. 0.8%

Alcohol. 13% by Vol.

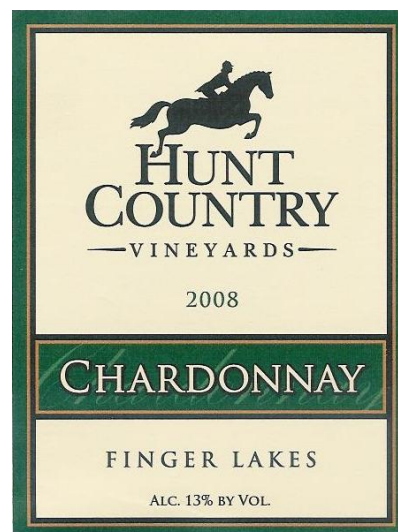
Total Acidity. 7.1 g/L

pH. 3.6

Bottled. June 30, 2009

Production. 203 cases (estate-bottled)

Appellation. Finger Lakes



Comments by Joyce Hunt.

What I most appreciate about this Finger Lakes Chardonnay is the beautiful balance between its crisp fruit flavors and the subtle vanilla flavors imparted by oak barrel aging. This balance is the secret to its great versatility in pairing with foods. Try it with shellfish, chicken, veal and pastas with rich sauces (e.g. pesto, butter- or cream-based)...delicious!