



Tech Sheet

Chardonnay 2009

Grapes and vineyards.

Chardonnay 93% (Green Acres Farm, Branchport, NY,
vineyard management by Hunt Country Vineyards)

Vidal Blanc 5% (Hunt Country Vineyards)

Valvin Muscat 2% (Hunt Country Vineyards)

Vinification. Hunt Country Vineyards

Winemaker. Jonathan Hunt

Fermentation. Stainless steel

Aging. 2 months (French oak)

Residual Sugar. 0.8%

Alcohol. 12.5% by Vol.

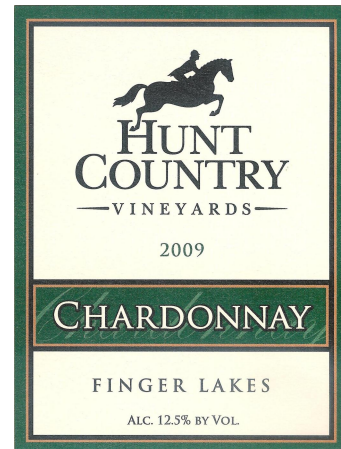
Total Acidity. 6.4 g/L

pH. 3.5

Bottled. April 29, 2010

Production. 499 cases (estate-bottled)

Appellation. Finger Lakes



Comments by Joyce Hunt.

What I most appreciate about our Finger Lakes Chardonnay is the beautiful balance between its crisp fruit flavors and the subtle vanilla flavors imparted by light 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!