



Tech Sheet

Classic Red

Grapes and vineyards.

DeChaunac 57% (Hunt Country Vineyards)

Merlot 15% (Peconic Bay Winery, Cutchogue, NY)

Noiret 14% (Bedient Vineyards, Branchport, NY)

Rougeon 14% (Apple Barrel Orchards, Penn Yan, NY)

Vinification. Hunt Country Vineyards

Aging. *DeChaunac* 6 months in American oak barrels; *Merlot* 15 months in French oak barrels

Residual Sugar. 1.0%

Alcohol. 12% by volume

Total Acidity. 6.4 g/L

pH. 3.6

Bottled. August 5, 2009

Production. 545 cases

Appellation. Finger Lakes



Notes by owner Art Hunt.

Hunt Country Vineyards Classic Red is a beautifully-balanced medium-bodied Beaujolais-style red wine. We blend *DeChaunac*, *Merlot*, *Noiret* and *Rougeon* grapes to produce a wine with a complex fruit character that is dry, smooth, low in tannins and modestly oaked.

The *DeChaunac* grape gives Classic Red a light raisin or plum flavor, and the *Noiret* grape adds a hint of pepper. Classic Red pairs particularly nicely with pizza and other Italian cuisine with red sauces, peppery beef dishes, and in hardy soups and stews. Cheers!