

Classic Red

Grapes and vineyards.

DeChaunac 30% (Hunt Country Vineyards)
Corot Noir 20% (Green Acres Farm, Branchport, NY)
Chambourcin 20% (Green Acres Farm, Branchport, NY)
Noiret 11% (Bedient Vineyards, Branchport, NY)
Merlot 10% (Peconic Bay Winery, Cutchogue, NY)
Cabernet Franc 9% (Hunt Country Vineyards)

Vineyard manager. Dave Mortensen

Winemaker. Jonathan Hunt Cellarmaster. Bill Whiting

Malolactic. Merlot, Cabernet Franc and Noiret Aging. Merlot 15 months in French oak barrels

Residual Sugar. 1.0% Alcohol. 12% by volume Total Acidity. 6.4 g/L

pH. 3.7

Bottled. April 13-14, 2011 Production. 1177 cases Appellation. Finger Lakes



Notes by owner Art Hunt.

Hunt Country Vineyards Classic Red is a smooth, medium-bodied Chianti-style red wine, with complex fruit character and lightly oaked.

The *DeChaunac* grape gives Classic Red a light raisin or plum flavor, *Corot Noir* and *Chambourcin* add berry notes and *Noiret* a hint of pepper. The *Merlot* and *Cabernet Franc* provide additional depth and backbone.

Classic Red pairs particularly nicely with pizza and other Italian cuisine with red sauces, peppery beef dishes, and in hearty soups and stews. Cheers!