



Classic Red

Grapes and vineyards.

Cabernet Franc 40% (Hunt Country Vineyards)

Chambourcin 20% (Green Acres Farm, Branchport, NY)

Corot Noir 15% (Green Acres Farm, Branchport, NY)

Noiret 10% (Bedient Vineyards, Branchport, NY)

Cabernet Sauvignon 5% (White Springs Winery, Geneva, NY)

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Malolactic. All component wines

Barrel aging. *Cabernet Franc* 13 months, *Noiret* 5½ months, *Cabernet Sauvignon* 3½ months, all in French oak

Residual Sugar. 1.0%

Alcohol. 12% by volume

Total Acidity. 8.3 g/L

pH. 3.4

Bottled. September 26, 2012

Production. 844 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.

We blend several grapes to give Classic Red its character. The *Corot Noir* and *Chambourcin* grapes impart berry flavors. The *Cabernet Franc* and *Cabernet Sauvignon* provide depth and backbone. *Noiret* adds a hint of pepper.

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