



Classic Red

Grapes and vineyards.

Cabernet Franc 40% (Hunt Country Vineyards and
Green Acres Farm, Branchport, NY)
Corot Noir 20% (Green Acres Farm, Branchport, NY)
Cayuga White 20% (Hunt Country Vineyards)
DeChaunac 10% (Hunt Country Vineyards)
Chambourcin 10% (Green Acres Farm, Branchport, NY)

Winemaker. Jonathan Hunt

Asst. Winemaker. Brian Barry

Malolactic. All red component wines

Barrel aging. *Cabernet Franc* 8 months in American oak

Residual Sugar. 0.8%

Alcohol. 12% by volume

Total Acidity. 5.5 g/L

pH. 3.4

Bottled. July 17-18, 2013

Production. 822 cases (Estate-grown & -bottled)

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 unique character. The *Corot Noir* and *Chambourcin* grapes impart berry flavors. The *DeChaunac* adds plum notes. The *Cabernet Franc* provides depth, backbone and a touch of pepperiness. And the exceptional ripeness of the red grapes from the 2012 growing season inspired us to blend in some *Cayuga*, a white grape, for additional fruit character.

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!