



Cream Sherry

Grapes and vineyards.

Riesling 67% (Anthony Road Wine Company, Penn Yan, NY and Hunt Country Vineyards)

Chardonnay 24% (Green Acres Farm, Branchport, NY, under Hunt Country management)

Cabernet Sauvignon 9% (White Springs Winery, Geneva, NY)

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Barrel aging. Cabernet Sauvignon (3 months in American oak)

Residual Sugar. 14%

Alcohol. 18% by volume

Total acidity. 7.4 g/L

pH. 3.2

Bottled. October 7, 2011

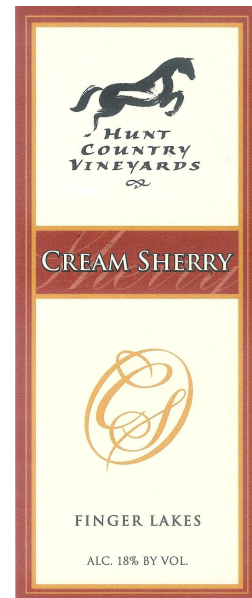
Bottle. Bellissima Flint 500mL

Label. Estate 54 linen paper

Closure. Sterisun premium natural cork

Production. 578 cases

Appellation. Finger Lakes



Major Distinctions.

This Blend: **Awaiting competition results.**

2008 Blend: Gold medal, 2009 Tasters Guild International Wine Competition

2004 Blend: Double Gold medal, 2004 Florida State Fair Int'l Wine Competition

2001 Blend: Double Gold medal, 2002 NY Food & Wine Classic Competition

1999 Blend: Gold medal and Dogwood Award for Best U.S. Fortified Wine,
2000 Atlanta International Wine Summit

Comments by Joyce Hunt.

Cream Sherry has been a Hunt family favorite for generations, the perfect drink for relaxation after a long day. The foundation of our Cream Sherry is a blend of Riesling, Chardonnay and lightly oaked Cabernet Sauvignon wines. We then bubble oxygen through the blend for a month or more to produce the beautiful "darker" flavors of raisin, nut and caramel. Finally we fortify the wine with pure grape distilled spirits to achieve the perfect balance between these flavors, sweetness, tartness and alcohol. Serve at cool room temperature or lightly chilled. Enjoy a glass by itself, with sharp cheeses and desserts, or as an ingredient in soups, stews and sauces. Cheers!