



Dry Riesling 2010

Grapes and vineyards. 100% Riesling

White Springs Vineyard, Geneva, NY

Hunt Country Vineyards

Green Acres Farm, Branchport, NY (managed by Hunt Country Vineyards)

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Aging. Stainless steel only

Residual Sugar. 0.4%

Malolactic. none

Alcohol. 12% by volume

Total Acidity. 6.4 g/L

pH. 3.2

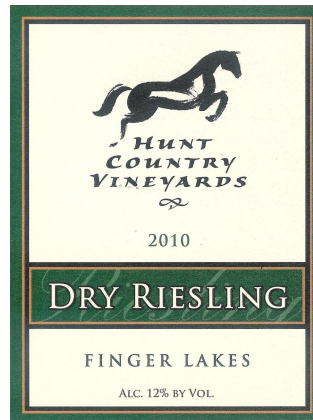
Bottled. May 28, 2011

Bottle. Classic 13" hock 750mL

Closure. Natural cork

Production. 303 cases

Appellation: Finger Lakes



Comments by Joyce Hunt.

Art and I released our first Riesling, a semi-dry version, in 1984. Over the years we began to wonder how a drier version might pair with certain foods, especially shellfish. We released our first vintage of *Dry Riesling* in 2003. It was rated a “Best Buy” by *The Wine Enthusiast*, but more importantly, it was a hit with customers. Many told us they had previously thought of Riesling as a grape only suited to sweeter wines.

Our next vintage of *Dry Riesling* was featured by chef Frank Morales of Zola (Washington, DC) at a spectacular James Beard Foundation dinner in Manhattan on March 23, 2005, paired with a beautiful Chesapeake Bay blue crab “nage”. (recipe for “Zola Crab Nage” at HuntWines.com).

Since then, *Dry Riesling* has become a staple wine of Hunt Country and a fixture on our dinner table.

This *Dry Riesling* 2010 exhibits green apple flavors, floral notes and a long, clean finish. It pairs beautifully with seafood, poultry, pork and Asian cuisine. We hope you enjoy it as much as we do. Cheers!