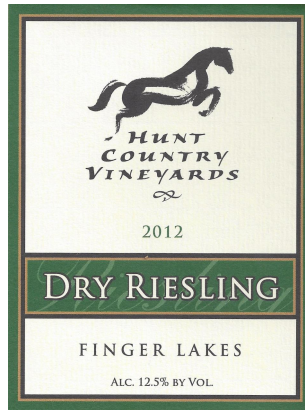




Dry Riesling 2012

Grapes and vineyards. 100% Riesling,
Hunt Country Vineyards, Branchport, NY

Winemaker. Jonathan Hunt
Asst. Winemaker. Brian Barry
Fermentation. Stainless steel at 50° F
Aging. Stainless steel
Residual Sugar. 0.3%
Alcohol. 12.5% by volume
Total Acidity. 6.0 g/L
pH. 3.1
Bottled. August 1, 2013
Closure. Natural cork
Production. 218 cases
(estate-grown & -bottled)
Appellation: Finger Lakes



Comments by Joyce Hunt.

Art and I released our first Riesling, a semi-dry varietal, in 1984, and it was very enthusiastically received. 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 estate-bottled Dry Riesling 2012 exhibits green apple flavors, a hint of lime 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!