



Dry Riesling 2013

Grapes and vineyards. 100% *Riesling*,

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

Winemaker. Jonathan Hunt

Asst. Winemaker. Brian Barry

Fermentation. Stainless steel at 50° F

Aging. Stainless steel

Residual Sugar. 0.4%

Alcohol. 12% by volume

Total Acidity. 7.4 g/L

pH. 3.3

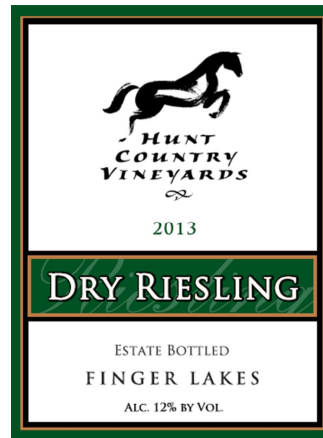
Bottled. June 12, 2014

Closure. Natural cork

Production. 228 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* 2013 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!