



# Dry Riesling 2014

**Grapes and vineyards.** 100% *Riesling*,  
46% Bedient Farms, Branchport, NY  
32% Green Acres Farm, Branchport, NY (vineyard managed by Hunt Country Vineyards)  
22% Hunt Country Vineyards

**Harvest dates.**

Oct. 22, 2014 - Bedient Farms  
Oct. 24, 2014 - Green Acres Farm  
Hunt Country Vineyards

**Director of Winemaking.** Jonathan Hunt

**Winemaker.** Brian Barry

**Fermentation.** 10 days with R2 yeast at 70° F

**Aging.** Stainless steel

**Residual Sugar.** 0.2%

**Alcohol.** 11.5% by volume

**Total Acidity.** 8.8 g/L

**pH.** 3.1

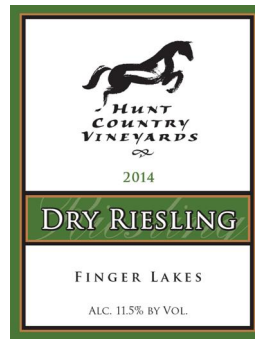
**IRF Sweetness Scale:** Dry

**Bottled.** May 13, 2015

**Closure.** MA Silva natural cork

**Production.** 301 cases

**Appellation:** Finger Lakes



**Serving Facts:** Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 11.5%; Fluid ounces of alcohol: 0.6; Calories: 110; Carbohydrates: 17.1g; Fat: 0g; Protein: 0g.

**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](http://HuntWines.com)).

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

This crisp *Dry Riesling* 2014 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!