



# Tech Sheet

## *Hunter's Red*

### Grapes and vineyards.

Rougeon 30% (Apple Barrel Orchards, Penn Yan, NY)  
Seyval Blanc 27% (Hunt Country Vineyards and  
Morse Vineyards, Branchport, NY)  
Noiret 25% (Bedient Vineyards, Branchport, NY)  
DeChaunac 18% (Hunt Country Vineyards)

**Vinification.** Hunt Country Vineyards

**Winemaker.** Christopher Wirth

**Cellarmaster.** Bill Whiting

**Aging.** Stainless steel only

**Residual Sugar.** 2.5%

**Alcohol.** 12% by volume

**Total Acidity.** 5.3 g/L

**pH.** 3.5

**Bottled.** May 15, 20, 21 & 22, 2008

**Production.** 1685 cases

**Appellation.** Finger Lakes



### Comments, by winemaker Christopher Wirth.

Our extremely popular *Hunter's Red* is a unique, non-traditional red wine. We blend three red grapes with one **white** grape and forgo oak aging to produce a smooth, easy red wine that is substantial but low in tannins. As such *Hunter's Red* often appeals strongly to “white wine drinkers”.

The DeChaunac grape gives *Hunter's Red* a light flavor of raisins or plums, and the Noiret grape adds a hint of pepper. Great on its own at room temperature or lightly chilled, *Hunter's Red* is also delicious with barbecued meats and sweet/sour dishes. Enjoy!