



Tech Sheet

Hunter's Red

Grapes and vineyards.

DeChaunac 40% (Hunt Country Vineyards)

Seyval Blanc 30% (Hunt Country Vineyards)

Noiret 15% (Bedient Vineyards, Branchport, NY)

Rougeon 15% (Apple Barrel Orchards, Penn Yan, NY)

Vinification. Hunt Country Vineyards

Winemaker. Christopher Wirth

Cellarmaster. Bill Whiting

Aging. Stainless steel only

Residual Sugar. 3.0%

Alcohol. 12% by volume

Total Acidity. 7.2 g/L

pH. 3.5

Bottled. May 14-15, 2009

Production. 1054 cases

Appellation. Finger Lakes



Comments.

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 hearty but low in tannins. *Hunter's Red* often appeals strongly to people considering themselves “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!