



Late Harvest Moscato 2011

Grapes & Vineyards.

100% Valvin Muscat (French-American variety), Hunt Country Vineyards

Harvested. November 2, 2011

Brix at Harvest. 28°

Vinification. Tim Moore

Fermentation. Stainless steel

Aging. Stainless steel

Residual Sugar. 12%

Alcohol. 11% by volume

Total Acidity. 10.0 g/L

pH. 3.8

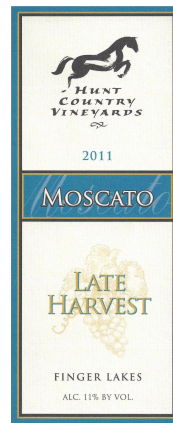
Bottled. August 29, 2012

Bottle. Bellissima Flint 375mL

Closure. Premium natural cork

Production. 67 cases

Appellation. Finger Lakes



Notes by Hunt Country co-owner and -founder Art Hunt.

In 2001 we planted two acres of a new white French-American variety of Muscat grapes developed at Cornell University over several decades. My wife Joyce and I had long enjoyed the beautiful natural floral and spicy notes of Muscat grapes. We also admire the versatility of Muscat wines. Like Riesling, they can be finished in styles from dry to sweet with delicious results. When the latest Cornell test results showed the new variety, eventually called *Valvin Muscat*, to be quite winter hardy and disease resistant, we decided to take the plunge.

The first wine produced from this block of grapes was a semi-dry varietal Valvin Muscat 2007. The following vintage received 4 Gold and 3 Double-Gold medals, and a Best NY Wine distinction in prestigious competitions. Then we released a semi-sweet blend of *Valvin Muscat* and *Vignoles* grapes called *Dolce di Moscato*. This wine has quickly become extremely popular.

In 2011, our winemaker Jonathan Hunt and Tim Moore of Inspire Moore Winery decided to experiment with a portion of our *Valvin Muscat* grapes. We let them hang into November before harvesting, then Tim did a wonderful job vinifying the grapes. The result of their collaboration is this extremely limited-edition wine with delicate floral and fruit notes, a delectable natural sweetness, and a lovely round mouthfeel. Savor it chilled as an aperitif, with creamy cheeses, and with pear or apple pies and tarts. Cheers!