



Pearl

Grapes and vineyards.

Chardonnay 60% (Green Acres Farm, Branchport, NY, vineyard under Hunt Country management)

Cayuga White 30% (Hunt Country Vineyards)

Pinot Gris 10% (Anthony Road Wine Co., Penn Yan, NY)

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Aging. Stainless steel

Residual Sugar. 1.0%

Alcohol. 12% by Vol.

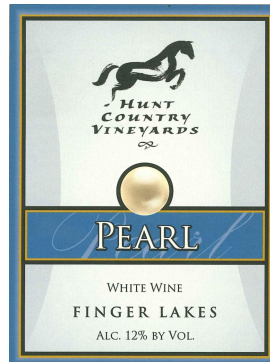
Total Acidity. 6.6 g/L

pH. 3.4

Bottled. August 24, 2011

Production. 347 cases

Appellation. Finger Lakes



Comments by Jim Alsina.

Finger Lakes white wines have long been known for their delicious fruit flavors, often vibrant, sometimes subtle. But a secret, hidden even to many regular visitors to our area, is that some of our grapes have beautiful mineral notes, reminiscent of the wines of Chablis.

We thought that a great way to mark our 30th Anniversary would be to produce a wine that truly expressed that natural minerality.

Winemaker Jonathan Hunt and I experimented and found three wines that particularly fit the bill: unoaked Chardonnay (which comprises most Chablis!), Pinot Gris and Cayuga White. We tasted eight different blends of these wines. The flavors, balance, mouth-feel and finish of one leapt out at us. We chose the name Pearl in recognition of that minerality and the perception of roundness in the flavor and finish.

We hope you enjoy Pearl. Cheers!