



Pinot Gris 2010

Grapes & Vineyards.

100% *Pinot Gris*

(Anthony Road Wine Company, Penn Yan, NY
and Simmons Vineyards, Penn Yan, NY)

Harvest. September 14, 2010

Vinification. Hunt Country Vineyards

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Aging. Stainless steel

Residual Sugar. 0.5%

Total Acidity. 5.1 g/L

pH. 3.6

Alcohol. 12% by Vol.

Bottled. May 27, 2011

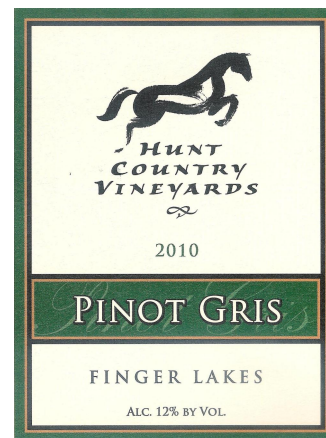
Bottle. Andante antique green 750mL

Closure. Sterisun premium natural cork

Label. Estate 54 linen paper

Production. 796 cases

Appellation. Finger Lakes



Major Distinctions.

2010 vintage: Competition results pending.

2008 vintage: Chairman's Award, 2009 Riverside (Calif.) International Wine Competition

2007 vintage: 88 RATING, Wine Enthusiast magazine, February 2009

2006 vintage: Best New York Pinot Gris & Gold Medal, 2007 New York Food & Wine Classic Competition

Comments by Art Hunt.

The French term Pinot Gris refers to the same grape that Italians call Pinot Grigio. Pinot Grigio wines are often lighter, fruitier and occasionally sweeter than their French counterparts. We produce our Pinot Gris in the more austere French style, to emphasize its wonderful mineral and floral aromas and flavors. Savor a glass on its own, with smoked salmon, scallops, shrimp, mild cheeses, and light poultry and pasta dishes. Cheers!