



## *Pinot Gris 2013*

### **Grapes & Vineyards.**

100% Pinot Gris (Anthony Road Wine Company, Penn Yan, NY)

**Harvest.** September 23, 2013

**Vinification.** Hunt Country Vineyards

**Winemaker.** Jonathan Hunt

**Assistant Winemaker.** Brian Barry

**Fermentation.** In stainless steel at 50°F.

**Yeast.** R2

**Aging.** Stainless steel

**Residual Sugar.** 0.3%

**Total Acidity.** 5.25 g/L

**pH.** 3.5

**Alcohol.** 12.5% by Vol.

**Bottled.** April 9, 2014

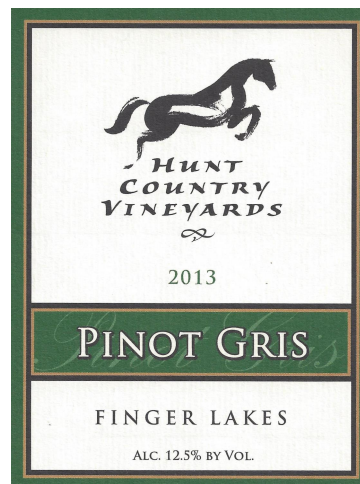
**Bottle.** W137 Eco Champagne Green 750mL

**Closure.** Sterisun premium natural cork

**Label.** Estate 54 linen paper

**Production.** 388 cases

**Appellation.** Finger Lakes



### **Major Distinctions.**

Gold Medal, 2014 Riverside (Calif.) International Wine Competition

**Comments** by our winemaking team, Jonathan Hunt and Brian Barry:

From the moment we first inspected and sampled the grapes last year, we were very excited about the possibilities for this Pinot Gris. We chose the same R2 yeast that we use for Riesling and fermentation proceeded perfectly. The finished wine exhibits elegant citrus and tropical fruit notes, more prominent than previous vintages, without losing that subtle minerality typical of the grape. It also has a luxuriously long and clean finish. Savor a glass on its own, with smoked salmon, shellfish, light poultry dishes and mild cheddars and goudas. Introduced in 2007, this delicious wine has become a regular guest at the Hunt family dinner table. Cheers!