



# Tech Sheet

## *Semi-Dry Riesling 2008*

**Grapes & Vineyards.** 100% NY Riesling  
Anthony Road Wine Company, Penn Yan, NY  
White Springs Winery, Geneva, NY  
Hunt Country Vineyards

**Vinification.**

Hunt Country Vineyards

**Aging.** Stainless steel

**Residual Sugar.** 2.1%

**Alcohol.** 13% by volume

**Total Acidity.** 7.7 g/L

**pH.** 3.1

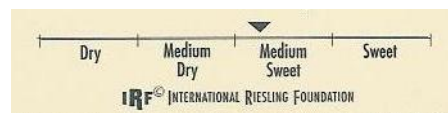
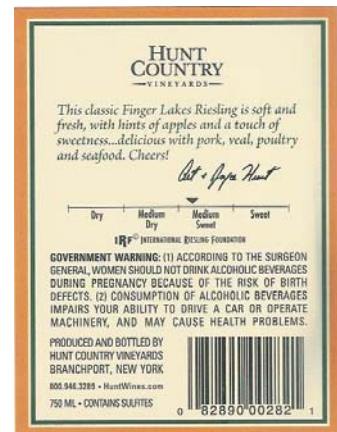
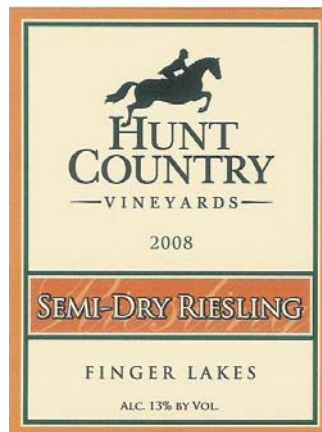
**Bottled.** July 9, 10 & 22, 2009

**Bottle.** Classic 13" hock 750mL

**Closure.** Sterisun natural cork

**Production.** 571 cases

**Appellation.** Finger Lakes



**Note** by Art Hunt. The rear label of our Semi-Dry Riesling 2008 incorporates the International Riesling Foundation's new Riesling Taste Profile (see above). Because the Riesling grape is so versatile – capable of producing delicious wines from dry to sweet – it can be challenging to know what taste to expect from a particular bottle. Based on its Total Acidity, Residual Sugar and pH, our Semi-Dry Riesling 2008 falls in the middle of the scale, in the category “Medium Sweet”.

**Comments** by Joyce Hunt. This classic semi-dry Finger Lakes Riesling is soft and fresh, with hints of apples and just a touch of sweetness that pair beautifully with pork, veal, poultry and seafood. Cheers!