

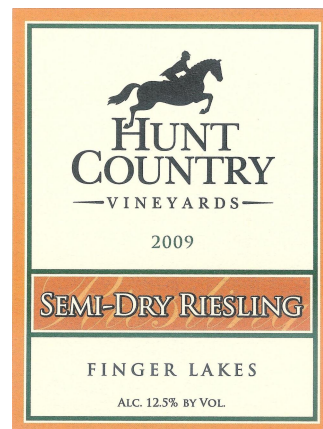


Semi-Dry Riesling 2009

Grapes & Vineyards. 100% NY Riesling
Hunt Country Vineyards
Green Acres Farm, Branchport, NY
(managed by Hunt Country Vineyards)

Vinification. Hunt Country Vineyards
Aging. Stainless steel
Residual Sugar. 2.5%
Alcohol. 12.5% by volume
Total Acidity. 9.9 g/L
pH. 3.0

Bottled. August 24, 2010
Bottle. Classic 13" amber hock 750mL
Closure. Sterisun premium natural cork
Production. 519 cases
(estate-grown and bottled)
Appellation. Finger Lakes



Comments by Joyce Hunt. Our classic Semi-Dry Riesling is a Hunt family favorite and a mainstay of our Thanksgiving table. Its beautiful balance makes it extremely versatile in pairing with a wide variety of meats, including turkey. This 2009 vintage is soft and fresh, with hints of apples and just a touch of sweetness that is guaranteed to enhance your pork, veal, poultry or seafood. Cheers!

Note by Art Hunt. The rear label of our Semi-Dry Riesling 2009 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 2009 falls in the middle of the scale, in the category “Medium Sweet”.