



## *Semi-Dry Riesling 2010*

**Grapes & Vineyards.** 100% NY Riesling

Hunt Country Vineyards

Green Acres Farm, Branchport, NY (managed by Hunt Country Vineyards)

**Winemaker.** Jonathan Hunt

**Cellarmaster.** Bill Whiting

**Aging.** Stainless steel

**Total Acidity.** 7.4 g/L

**pH.** 3.3

**Residual Sugar.** 2%

**Alcohol.** 12.5% by volume

**Bottled.** May 28, 2011

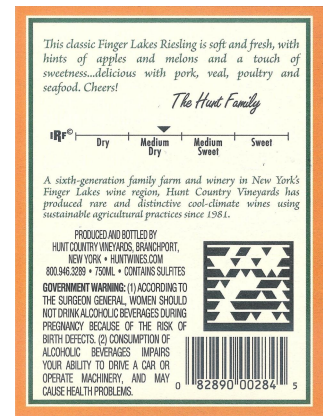
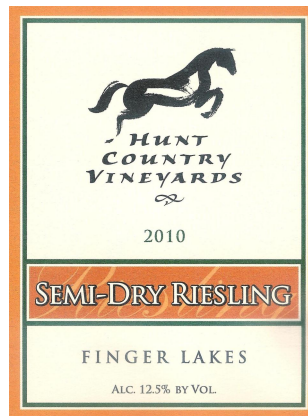
**Bottle.** 13" amber hock 750mL

**Closure.** Premium natural cork

**Production.** 366 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 2010 vintage is soft and fresh, with hints of apples and melons, 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 2010 incorporates the International Riesling Foundation's new Riesling Taste Profile. 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 2010 falls toward the middle of the scale, in the category “Medium Dry”.