



Semi-Dry Riesling 2011

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. 7.8 g/L

pH. 3.2

Residual Sugar. 2%

Alcohol. 12.5% by volume

Bottled. June 20, 2012

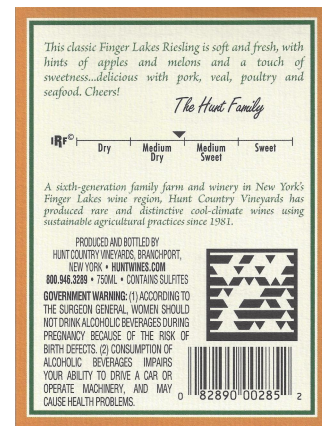
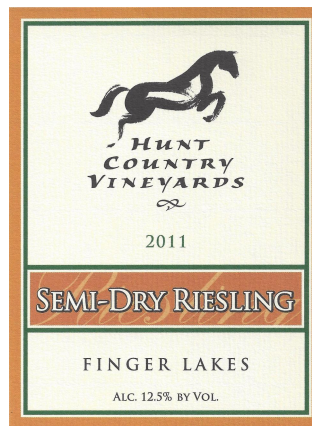
Bottle. 13" amber hock 750mL

Closure. Premium natural cork

Production. 432 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 2011 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 2011 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 2011 falls toward the middle of the scale, in the category “Medium Dry”.