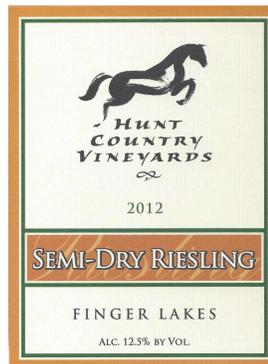




Semi-Dry Riesling 2012

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

Winemaker. Jonathan Hunt
Asst. Winemaker. Brian Barry
Fermentation. Stainless steel at 50°F
Aging. Stainless steel
Total Acidity. 6.0 g/L
pH. 3.1
Residual Sugar. 1.8%
Alcohol. 12.5% by volume
Bottled. August 1, 2013
Closure. Premium natural cork
Production. 350 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.

The very warm 2012 growing season produced very clean Riesling grapes with a high degree of ripeness. The higher sugar content at harvest meant more nutrients for the yeast and therefore a very slightly higher alcohol content in the wine than in the cool 2011 vintage year.

This 2012 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!