



Vidal Blanc 2013 Estate Bottled

Grapes and vineyards.

Vidal Blanc 100%, Hunt Country Vineyards

Harvest Date. October 29-30, 2013

Brix at harvest. 21.5 degrees

Vineyard Manager. Dave Mortensen

Winemaker. Jonathan Hunt

Asst. Winemaker. Brian Barry

Yeast. CEG

Aging. Stainless steel

Residual Sugar. 0.4%

Alcohol. 12.5% by Vol.

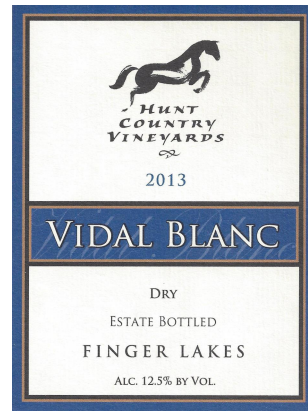
Total Acidity. 7.1 g/L

pH. 3.37

Appellation. Finger Lakes

Bottled. August 20, 2014

Production. 409 cases (estate-grown & -bottled)



Grape. *Vidal Blanc* is a French-American grape developed by J. L. Vidal in Bordeaux. It is a hardy variety that produces large compact clusters of straw-colored berries with tough skins that resist cracking through successive frosts, thaws and freezing.

A little history by owner Art Hunt.

In 1985, with the help of a USDA grant and technical assistance from Dr. Tom Zabadal of the Cornell Cooperative Extension, Joyce and I field-grafted *Vidal Blanc* grape plants onto *Concord* root stock on the western side of our vineyards. The grafts were successful, developing into a beautiful *Vidal Blanc* crop two years later. That vintage became our landmark estate-bottled *Vidal Blanc Ice Wine 1987*. This wine remains our marquee wine today, making Hunt Country the oldest producer of genuine ice wine in the United States. Since then, this delectable, intensely sweet and complex wine has been served at the United Nations and featured on NBC's *Today Show*.

Over the years we expanded our acreage of *Vidal Blanc* grapes and mused about how delicious a dry *Vidal Blanc* wine might be. Finally, a couple of years ago, we fermented a test batch dry, and were so impressed by the qualities of the wine, that we decided to produce it for our customers.

Tasting notes by winemaker Jonathan Hunt.

This lovely dry wine is produced from the same *Vidal Blanc* grapes that we have grown for our renowned ice wine for 30 years. Elegant and supple, it exhibits a wonderful floral nose and complex flavors of tropical fruits. We would suggest pairing it with chicken, scallops, pesto and stir-fry.