



Tech Sheet

Vignoles 2007

Grapes and vineyards. *Vignoles* 100%

Hunt Country Vineyards

Keuka Spring Vineyards (Penn Yan, NY)

Harvested. October 3 & 25, 2007

Brix at harvest. 25°

Vinification. Hunt Country Vineyards

Winemaker. Christopher Wirth

Cellarmaster. Bill Whiting

Aging. Stainless steel

Residual Sugar. 3.0%

Alcohol. 12% by Vol.

Total Acidity. 8.3 g/L

pH. 3.2

Bottled. July 29 & 31, 2008

Production. 750 cases

Appellation. Finger Lakes



A little history by owner Art Hunt.

The *Vignoles* grape was bred in France in the 1930s by Jean-François Ravat and was originally named *Ravat 51*. It is a cross between *Pinot Noir* and a second-generation French-American white grape, *Seibel 6905*. Joyce and I planted 3 acres of *Vignoles* grapes in 1985 and two more since. The grape grows especially well in our farm's soil and in the cool climate of the Keuka Lake.

Comments by winemaker Christopher Wirth.

Vignoles's beautiful natural acidity helps produce a highly fragrant wine with character and backbone that is nicely balanced with a touch of sweetness. Our *Vignoles* wines have six Gold medals in prestigious competitions since 2006.

This 2007 vintage is extremely flavorful, with hints of citrus and tropical fruit. I recommend enjoying it well chilled, either on its own or paired with Indian, Thai, Chinese and other hot and spicy cuisines. Cheers!