



# Tech Sheet

## *Vignoles 2009*

**Grapes and vineyards.** *Vignoles* 100%  
Hunt Country Vineyards

**Vinification.** Hunt Country Vineyards

**Director of Winemaking.** Jonathan Hunt

**Aging.** Stainless steel

**Residual Sugar.** 3.5%

**Alcohol.** 12% by Vol.

**Total Acidity.** 9.7 g/L

**pH.** 3.6

**Bottled.** August 18-19, 2010

**Production.** 788 cases (estate-grown & -bottled)

**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 director of winemaking Jonathan Hunt.

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

In spite of a cool and rainy summer in 2009, our *Vignoles* grapes were harvested with beautiful vibrant fruit flavors. This vintage is a fiesta of flavor, 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!