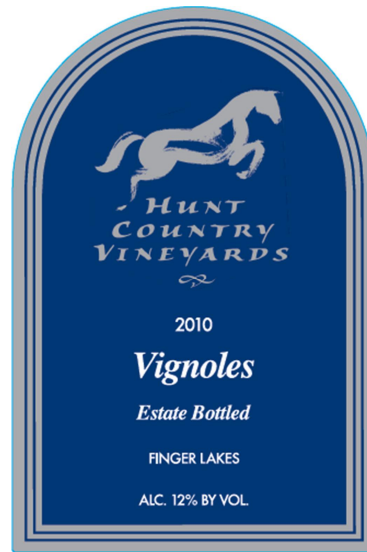




Vignoles 2010

Grapes and vineyards. *Vignoles* 100%
Hunt Country Vineyards
Vineyard Manager. Dave Mortensen

Winemaker. Jonathan Hunt
Aging. Stainless steel
Residual Sugar. 3.5%
Alcohol. 12% by Vol.
Total Acidity. 11.2 g/L
pH. 3.7
Bottled. September 11, 2011
Production. 650 cases
(estate-grown & -bottled)
Appellation. Finger Lakes



Distinctions (as of April 2012).
Gold medal, 2012 Tasters Guild International Wine Competition

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 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 eight Gold medals in prestigious competitions since 2006.

This 2010 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!