

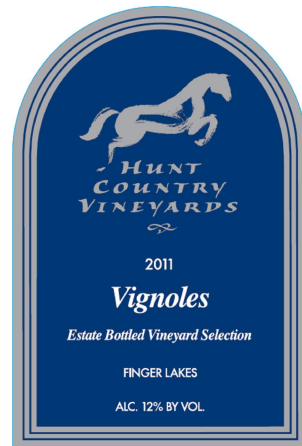


Vignoles 2011

Vineyard Selection

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. 9.9 g/L
pH. 3.1
Bottled. May 30, 2012
Production. 470 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 microclimate of Keuka Lake. *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 competitions since 2008.

Comments by winemaker Jonathan Hunt.

In the 2011 vintage, we experienced vigorous early growth of the "noble" fungus *botrytis*, which intensified the lush fruit flavors of *Vignoles* to an extent we haven't experienced since 2006. To capture this amazing complexity, we harvested, fermented, aged and bottled the wine significantly earlier than our norm in recent years. The result is a fiesta of flavor, with vibrant citrus and tropical fruit notes.

To recognize this smaller vintage of exceptional quality, we designated the wine "vineyard selection." I recommend enjoying it well chilled, either on its own or paired with Indian, Thai, Chinese and other hot and spicy cuisines. Cheers!