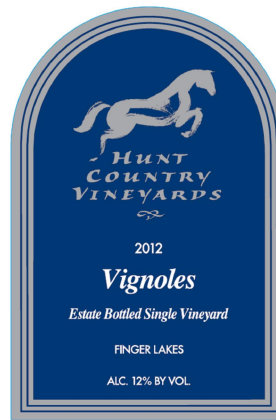




Vignoles 2012

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

Winemaker. Jonathan Hunt
Asst. Winemaker. Brian Barry
Aging. Stainless steel
Residual Sugar. 4.5%
Alcohol. 12% by Vol.
Total Acidity. 8.5 g/L
pH. 3.3
Bottled. July 25, 2013
Production. 310 cases (estate-grown & -bottled)
Appellation. Finger Lakes



Awards & accolades (for the 2011 vintage; awaiting competition season for the 2012 vintage).

- Gold Medal, 2012 Grand Harvest Awards (California)
- 88 Rating (Highly Recommended), 2012 World Wine Championships (tastings.com)
- Gold Medal, 2013 Great Lakes Great Wine Competition (Michigan)

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.

Favorable weather in the 2012 growing season produced greater natural sweetness and lower acidity than average in our *Vignoles* grapes. Yet this vintage displays the intense, lush aromas of *Vignoles* with higher measured acidity. The result is a fiesta of flavor, with vibrant citrus (grapefruit) and tropical fruit notes. I recommend enjoying it well chilled, either on its own or paired with Indian, Thai, Chinese and other hot and spicy cuisines. Cheers!