



Vignoles 2013

Grapes and vineyards. Vignoles 100%

Hunt Country Vineyards

Harvest Date. October 15, 2013

Vineyard Manager. Dave Mortensen

Winemaker. Jonathan Hunt

Asst. Winemaker. Brian Barry

Aging. Stainless steel

Residual Sugar. 5.5%

Alcohol. 12% by Vol.

Total Acidity. 11.2 g/L

pH. 3.3

Bottled. August 27, 2014

Production. 301 cases (estate-grown & -bottled)

Appellation. Finger Lakes



Awards & accolades (for the 2012 vintage; awaiting competition season for the 2013 vintage).

- Winner, Jefferson Cup, 2013 Jefferson Cup Invitational Wine Competition
- Gold Medal, 2013 Grand Harvest Awards

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 major wine competitions since 2010.

Comments by winemaker Jonathan Hunt.

After unfavorable weather in spring and summer 2013, the growing season was saved by excellent weather throughout September. By harvest-time, our Vignoles grapes were beautifully ripe and touched with the noble fungus *botrytis*. The resulting Vignoles 2013 wine is a fiesta of flavor, with more vibrant citrus (grapefruit) and tropical fruit notes than we have experience in recent years. I recommend enjoying it well chilled, either on its own or paired with Indian, Thai, Chinese and other hot and spicy cuisines. Cheers!