



Chardonnay 2010

Grapes and vineyards.

Chardonnay 100% (Green Acres Farm, Branchport, NY,
vineyard management by Hunt Country Vineyards)

Vinification. Hunt Country Vineyards

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Fermentation. 100% in oak barrels

Aging. 9 months in French & American oak barrels

Alcohol. 13% by vol.

Total Acidity. 6.0 g/L

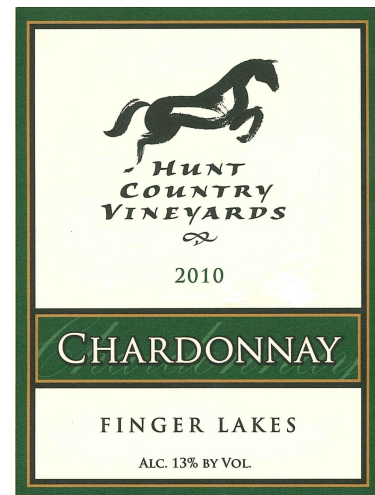
pH. 3.5

Residual Sugar. 0.3%

Bottled. August 26, 2011

Production. 331 cases (estate-bottled)

Appellation. Finger Lakes



Comments by Joyce Hunt.

Our estate-bottled 100% Finger Lakes Chardonnay is my personal favorite! What I most appreciate about it is its beautiful balance. The wine's delicate fruit flavors are perfectly complemented by the soft vanilla notes and light buttery finish imparted by nine months of barrel aging with a blend of French and American oak. This balance is the secret to its great versatility in pairing with foods. Enjoy it chilled with cheeses, shellfish, chicken, veal and pastas with rich sauces (e.g. pesto, butter- or cream-based). Cheers!