



Ruby Port

Grapes and vineyards.

Corot Noir 66%

Chambourcin 34%

(Green Acres Farm, Branchport, NY,
vineyards under Hunt Country management)

Winemaker. Jonathan Hunt

Cellarmaster. Bill Whiting

Fermentation. Stainless steel

Aging. Stainless steel

Vegan. Yes

Residual Sugar. 12%

Alcohol. 20.5% by volume

Total acidity. 6.5 g/L

pH. 3.7

Bottled. June 9, 2011

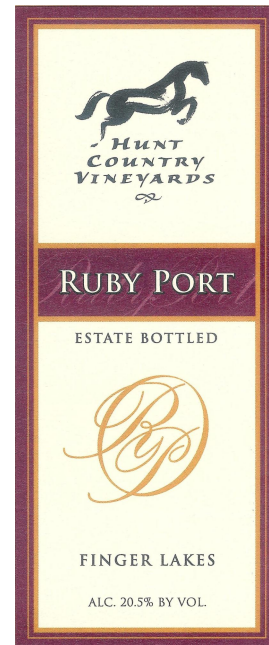
Bottle volume. 500mL

Label. Estate 54 linen paper

Closure. Sterisun premium natural cork

Production. 392 cases (estate bottled)

Appellation. Finger Lakes



Comments by winemaker Jonathan Hunt.

Among the wines I have most enjoyed making since assuming responsibility for winemaking in 2009 is this Ruby Port. We began with a hearty blend of Corot Noir and Chambourcin, two French-American grape varieties that produce beautiful berry flavors that are particularly enhanced by a port wine's sweetness. We then fortified the blend with 100% grape brandy (distilled spirits), a practice adopted by the Portuguese centuries ago to help preserve the wine for long ocean journeys.

I recommend serving our Ruby Port at cool room temperature to maximize the depth of flavor. Enjoy a glass all by itself, or with chocolates, blue-veined cheeses and fine cigars. It puts the perfect signature on a great meal. Cheers!