



## Alchemy

### Grapes and vineyards.

*Cabernet Franc* 45% (Hunt Country Vineyards and Green Acres Farm, Branchport, NY)

*Merlot* 25% (White Springs Winery, Geneva, NY)

*Lemberger* 20% (grape also known as *Blaufränkisch*) (Fox Run Vineyards, Penn Yan, NY)

*Cabernet Sauvignon* 10% (Swedish Hill Winery, Romulus, NY)

**Winemaker.** Jonathan Hunt

**Assistant Winemaker.** Brian Barry

**Primary fermentation.** Stainless steel and small batch open container

**Malolactic fermentation.** All components

**Aging.** Average 9 months

(85% French/15% American oak)

**Alcohol.** 12.5% by volume

**Total acidity.** 6.8 g/L

**pH.** 3.6

**Residual sugar.** 0.4%

**Bottle.** St. Gobain Bordeaux Eco W65

**Closure.** M. A. Silva premium natural cork

**Bottled.** July 10-11, 2014

**Production.** 819 cases

**Appellation:** Finger Lakes



### Notes by Hunt Country winemaker Jonathan Hunt.

We have grown Cabernet Franc for years at Hunt Country, and these grapes naturally produce a hint of spice or pepper. In 2007, we first blended Cabernet Franc with other grapes to achieve a more complex and spicier flavor. My sister Suzanne proposed we call it Alchemy, and in 2012, this wine became our top-seller. The Finger Lakes does indeed produce very nice reds!

Cabernet Franc provides the backbone for Alchemy. The Lemberger grape, native to Central Europe and also called *Blaufränkisch*, provides cherry notes and spice. Merlot and Cabernet Sauvignon add body, smoothness and complexity.

Alchemy is 100% grown and produced in the Finger Lakes. Its black cherry notes, subtle oak and light pepperiness make it perfect for pairing with beef, lamb, tomato-based Italian cuisine and other hearty dishes that you would naturally spice with pepper. Serve at cool room temperature. Cheers!