

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

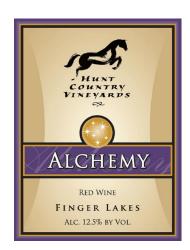
pH. 3.6

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!