



Alchemy

Grapes and vineyards.

Cabernet Franc 36% (Hunt Country Vineyards, Green Acres Farm, Branchport, NY, and Swedish Hill Winery, Romulus, NY)

Lemberger 26% (grape also known as *Blaufränkisch*) (Swedish Hill Winery)

Merlot 22% (Swedish Hill Winery)

Cabernet Sauvignon 16% (Swedish Hill Winery)

Dir. of Wine Production. Jonathan Hunt

Winemaker. Brian Barry

Yeast. BDX (all components)

Primary fermentation. Stainless steel and small batch open container

Malolactic fermentation. All components

Aging. Avg 9 months

(French/Am./Hung.)

Alcohol. 12% by volume

Total acidity. 6.6 g/L

pH. 3.45

Residual sugar. 0.4%

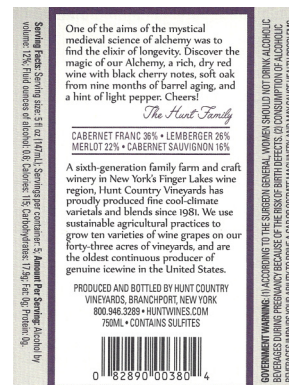
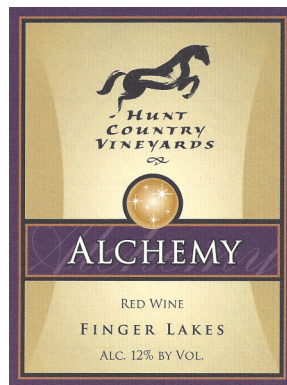
Bottle. St. Gobain Bordeaux Eco W65

Closure. M. A. Silva premium natural cork

Bottled. September 2, 2015

Production. 647 cases

Appellation: Finger Lakes



Serving Facts: Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 12%; Fluid ounces of alcohol: 0.6; Calories: 115; Carbohydrates: 17.9g; Fat: 0g; Protein: 0g.

Notes by Director of Wine Production 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. Since 2012, this wine has been our top-seller.

Cabernet Franc provides the backbone for Alchemy. The Lemberger grape, native to Central Europe and also called Blaufränkisch, provides the fruit 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!