



Chardonnay 2013

Grapes and vineyards.

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

Winemaker. Jonathan Hunt

Asst. Winemaker. Brian Barry

Fermentations. 100% in oak barrels,
followed by malolactic fermentation

Aging. 8 months in a blend of French
and Virginia oak barrels

Alcohol. 12.5% by vol.

Total Acidity. 6.0 g/L

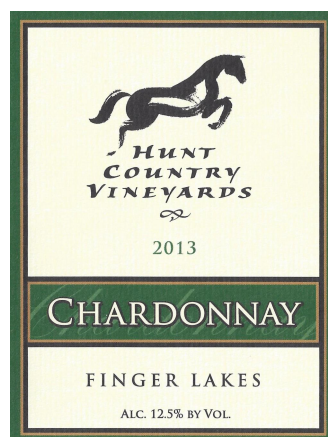
pH. 3.4

Residual Sugar. 0.3%

Bottled. July 17, 2014

Production. 402 cases (estate-bottled)

Appellation. Finger Lakes



Comments by Hunt Country owner 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 fruit flavors are perfectly complemented by the soft vanilla notes and light buttery finish imparted by malolactic fermentation and eight months of oak barrel aging. 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!