



Chardonnay 2014

Grapes and vineyards.

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

Dir. of Production. Jonathan Hunt

Winemaker. Brian Barry

Fermentation. VL2 yeast at 65-70° F, in barrel, with simultaneous malolactic fermentation

Aging. 8 months in a blend of one- and two-year-old Virginia oak barrels

Alcohol. 12% by vol.

Total Acidity. 6.1 g/L

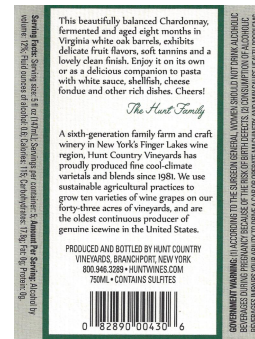
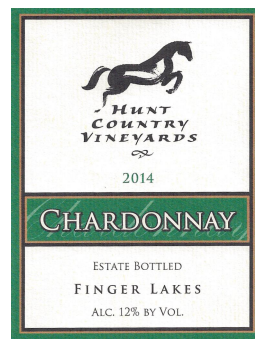
pH. 3.4

Residual Sugar. 0.1%

Bottled. June 23, 2015

Production. 271 cases (estate-bottled)

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: 17.8g; Fat: 0g; Protein: 0g.

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 very 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!