



## Chardonnay 2015

### Grapes and vineyards.

Chardonnay 100% (Green Acres Farm, Branchport, NY [management by Hunt Country Vineyards], Anthony Road, Penn Yan, NY, Seneca Shores, Penn Yan, NY and Sheldrake Point, Ovid, NY)

**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-,  
two- and three-year-old Virginia oak barrels

**Alcohol.** 12.5% by vol.

**Total Acidity.** 7.56 g/L

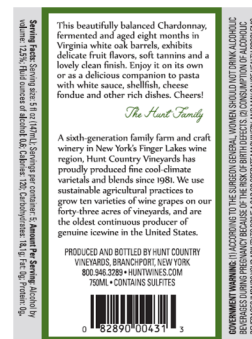
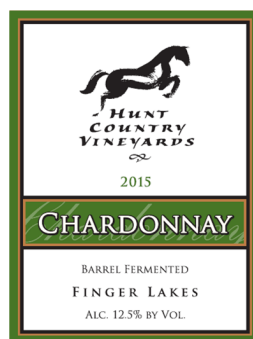
**pH.** 3.55

**Residual Sugar.** 0.1%

**Bottled.** July 28, 2016

**Production.** 507 cases

**Appellation.** Finger Lakes



**Serving Facts:** Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 12.5%; Fluid ounces of alcohol: 0.6; Calories: 120; Carbohydrates: 18.1g; Fat: 0g; Protein: 0g.

### Comments by Hunt Country owner Joyce Hunt.

Our 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!