



Classic Red

Grapes and vineyards.

Corot Noir 55% (Green Acres Farm, Branchport, NY)

DeChaunac 35% (Hunt Country Vineyards)

Cabernet Franc 10% (Hunt Country Vineyards
and Green Acres Farm, Branchport, NY)

Dir. of Wine Production. Jonathan Hunt

Winemaker. Brian Barry

Barrel aging. Cabernet Franc

9 months in French oak

Residual Sugar. 1.5%

Alcohol. 11% by volume

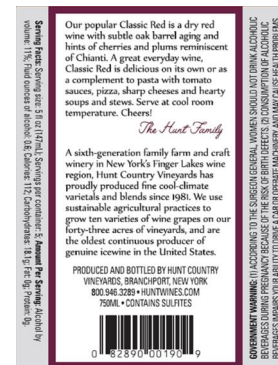
Total Acidity. 6.1 g/L

pH. 3.5

Bottled. September 24, 2015

Production. 653 cases

Appellation. Finger Lakes
(estate-grown & -bottled)



Serving Facts: Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 11%; Fluid ounces of alcohol: 0.6; Calories: 112; Carbohydrates: 18.1g; Fat: 0g; Protein: 0g.

Notes by Director of Wine Production Jonathan Hunt.

Hunt Country Vineyards Classic Red is a smooth, medium-bodied Chianti-style red wine, with complex fruit character and lightly oaked.

We blend several grapes to give Classic Red its unique character. The *Corot Noir* grapes impart berry flavors. The *DeChaunac* adds plum notes. *Cabernet Franc* provides depth, backbone and a touch of pepperiness.

Classic Red pairs particularly nicely with pizza and other Italian cuisine with red sauces, peppery beef dishes, and in hearty soups and stews. Drink at cool room temperature. Cheers!