



Classic Red

Grapes and vineyards.

Cabernet Franc 45% (Finger Lakes & Long Island)
Chambourcin 35% (Green Acres Farm, Branchport, NY)
Corot Noir 10% (Green Acres Farm, Branchport, NY)
DeChaunac 10% (Hunt Country Vineyards)

Dir. of Wine Production. Jonathan Hunt

Winemaker. Brian Barry

Barrel aging. *Cabernet Franc*

9 months in French oak

Residual Sugar. 1.3%

Alcohol. 11% by volume

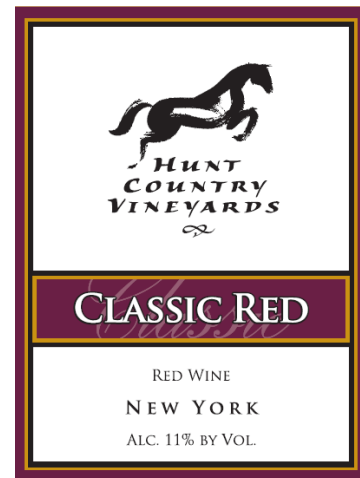
Total Acidity. 7.6 g/L

pH. 3.35

Bottled. September 1, 2016

Production. 614 1/2 cases

Appellation. New York



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 profile. The *Corot Noir* grapes impart berry flavors. The *DeChaunac* adds plum character. *Cabernet Franc* provides depth, backbone and subtle pepper notes.

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!