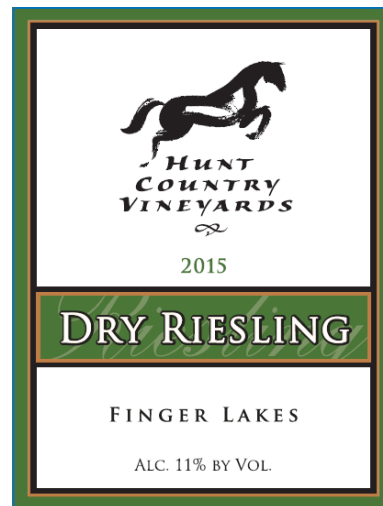




Dry Riesling 2015

Grapes and vineyards. 100% *Riesling*,
51% Atwater, Burdett, NY
29% Red Tail Ridge, Penn Yan, NY
20% Hunt Country Vineyards
Director of Winemaking. Jonathan Hunt
Winemaker. Brian Barry
Fermentation. 10 days with R2 yeast at 70°F
Aging. Stainless steel
Residual Sugar. 0.7%
Alcohol. 11% by volume
Total Acidity. 7.83 g/L
pH. 3.11
IRF Sweetness Scale: Dry
Bottled. September 22, 2016
Closure. MA Silva natural cork
Production. 337 cases
Appellation: Finger Lakes



Serving Facts: Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 11.5%; Fluid ounces of alcohol: 0.6; Calories: 110; Carbohydrates: 17.1g; Fat: 0g; Protein: 0g.

Comments by Joyce Hunt.

Art and I released our first Riesling, a semi-dry varietal, in 1984, and it was very enthusiastically received. Over the years we began to wonder how a drier version might pair with certain foods, especially shellfish. We released our first vintage of *Dry Riesling* in 2003. It was rated a “Best Buy” by The Wine Enthusiast, but more importantly, it was a hit with customers. Many told us they had previously thought of Riesling as a grape only suited to sweeter wines.

Our next vintage of *Dry Riesling* was featured by chef Frank Morales of Zola (Washington, DC) at a spectacular James Beard Foundation dinner in Manhattan on March 23, 2005, paired with a beautiful Chesapeake Bay blue crab “nage”. (recipe for “Zola Crab Nage” at HuntWines.com).

Since then, *Dry Riesling* has become a staple wine of Hunt Country and a fixture on our dinner table.

This crisp *Dry Riesling* 2015 exhibits golden delicious apple flavors, a hint of lime and a long, clean finish. It pairs beautifully with seafood, poultry, pork and Asian cuisine. We hope you enjoy it as much as we do. Cheers!