

Hunter's Red

Grapes and vineyards.

Corot Noir 50% (Green Acres Farm, Branchport, NY,
vineyard management by Hunt Country Vineyards)
Seyval Blanc 30% (Hunt Country Vineyards)
DeChaunac 20% (Hunt Country Vineyards)

Dir. of Wine Production. Jonathan Hunt

Winemaker. Brian Barry

Aging. Stainless steel only

Residual Sugar. 2%

Alcohol. 12% by volume

Total Acidity. 8.1 g/L

pH. 3.2

Bottled. April 2 and June 16-17, 2015

Production. 1668 cases

(Estate-Grown & -Bottled)

Appellation. Finger Lakes

Serving Facts:

Serving size: 5 fl oz (147mL);

Servings per container: 5;

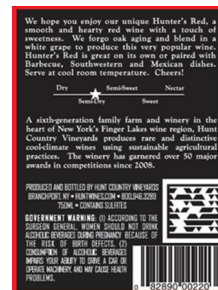
Amount Per Serving:

Alcohol by volume: 11%;

Fluid ounces of alcohol: 0.5; Calories: 125;

Carbohydrates: 21.4g; Fat: 0g; Protein: 0g.

April bottling



June bottlings
(linen label)



Comments by general manager Jim Alsina.

Our extremely popular *Hunter's Red* is a unique, non-traditional red wine. We blend two red wines with a **white** wine – all aged in stainless steel – to produce a smooth, easy red wine that is hearty and low in tannins. Corot Noir is a French-American grape with vibrant cherry notes, and the DeChaunac grape adds hints of plums and raisins.

Great on its own at room temperature or lightly chilled, *Hunter's Red* is particularly delicious with barbecued meats and sweet/sour dishes. *Hunter's Red* also appeals to “white wine drinkers”. Serve at cool room temperature or very lightly chilled. Enjoy!