



## *Hunter's Red*

### Grapes and vineyards.

*Corot Noir* 45% (Green Acres Farm, Branchport, NY,  
vineyard management by Hunt Country Vineyards)

*DeChaunac* 25% (Hunt Country Vineyards)

*Seyval Blanc* 20% (Hunt Country Vineyards)

*Chambourcin* 10% (Green Acres Farm)

**Dir. of Wine Production.** Jonathan Hunt

**Winemaker.** Brian Barry

**Aging.** Stainless steel only

**Residual Sugar.** 2.2%

**Alcohol.** 11% by volume

**Total Acidity.** 6.9 g/L

**pH.** 3.4

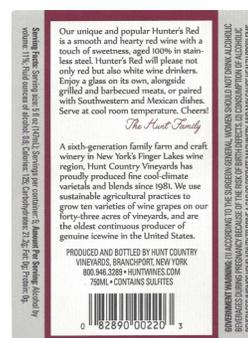
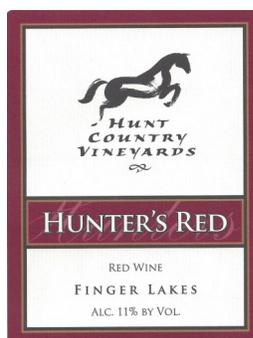
**Bottled.** April 22, 2016

September 13 & 14, 2016

**Production.** 1917 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: 0.6; Calories: 125; Carbohydrates: 21.2g; Fat: 0g; Protein: 0g.

**Comments** by winemaker Brian Barry.

Introduced in 1999, our very popular *Hunter's Red* is a unique, non-traditional red wine. We blend three 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. *Seyval Blanc*, a white grape, adds fruit complexity but little tannin, a boon to wine drinkers with a tendency for “red wine headaches” from tannin!

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