



Late Harvest Vignoles 2012

Grapes & Vineyards.

100% Vignoles (French-American variety),
grown by Hunt Country Vineyards

Harvested. September 24, 2012

Brix at Harvest. 28°

Fermentation. Stainless steel at 50°F.

Residual Sugar. 7%

Alcohol. 12% by volume

Total Acidity. 9.1 g/L

pH. 3.5

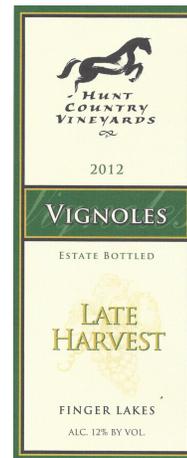
Bottled. July 30, 2013

Bottle. Bellissima Antique Green 375mL

Closure. Sterisun premium natural cork

Production. 160 cases (estate-grown & -bottled)

Appellation. Finger Lakes



Accolades. Our Late Harvest Vignoles wines have won 15 Gold medals in prestigious competitions since 2004, and have been featured in FOOD&WINE magazine. They pair beautifully with apple or cherry pies and tarts, and with blue cheeses.

Notes by Hunt Country Vineyards owner and founder Art Hunt.

In the 1980s, Governor Mario Cuomo tasted this wine and exclaimed, "It's seductively sweet!". In ideal ripening years we gamble by delaying harvest of selected blocks of our Vignoles grapes, hoping for healthy development of the fungus *botrytis cinerea*, what French vineyardists refer to as the "noble rot". *Botrytis* shrivels and desiccates the grapes on the vine, intensifying their natural sugars and flavors. After carefully controlled cold fermentation, the result is a seductively sweet white wine in the *Sauternes* and *Beerenauslese* traditions with hints of fresh citrus and exotic fruits.

Notes on this vintage by winemaker Jonathan Hunt.

The exceptionally hot 2012 growing season caused our vineyards to ripen 3 to 4 weeks earlier than their historical average. When we harvested our Vignoles grapes on September 20th, we left unpicked one particular small block that had developed beautiful *botrytis*. Four days later, we re-examined this block, found the grapes a touch sweeter, in great shape for a Late Harvest Vignoles, and so picked them. Fermentation was especially brisk due to a high level of healthy nutrients in the juice, and so this 2012 vintage exhibits a beautiful crispness, with lively citrus notes balanced by natural sweetness and a full 12% alcohol.