



Pearl

Grapes and vineyards.

Chardonnay (unoaked) 60% (Green Acres Farm, Branchport, NY,
vineyard under Hunt Country management)
Cayuga White 25% (Hunt Country Vineyards)
Pinot Gris 15% (Anthony Road Wine Co., Penn Yan, NY)

Winemaker. Jonathan Hunt
Asst. Winemaker. Brian Barry
Aging. Stainless steel
Alcohol. 13% by Vol.
Total Acidity. 6.2 g/L
pH. 3.47
Residual Sugar. 0.8%
Bottled. July 9, 2013
Closure. Natural cork
Production. 618 cases
Appellation. Finger Lakes



Comments by Art Hunt.

Finger Lakes white wines have long been recognized for their delicious fruit flavors, often vibrant, sometimes subtle. But less well known, even to many regular visitors to our area, is that some of our grapes have beautiful mineral notes, reminiscent of the wines of Chablis.

We thought that a great way to mark our 30th Anniversary would be to produce a wine that truly expressed that natural minerality.

Our winemaker Jonathan Hunt and marketing manager Jim Alsina discovered three base wines that particularly fit the bill: unoaked Chardonnay (which comprises most Chablis!), Pinot Gris and Cayuga White. They tasted eight different blends of these three wines. The flavors, balance, mouth-feel (due to a touch of natural malolactic fermentation) and finish of one blend leapt out at us. We chose the name Pearl in recognition of the wine's minerality – which particularly complements shellfish, poultry and pork – and the perception of roundness in the flavor and finish.

We hope you enjoy Pearl. Cheers!