



Pearl

Grapes and vineyards.

Chardonnay (unoaked) 70% (Fox Run Vineyards, Penn Yan, NY)

Cayuga White 20% (Hunt Country Vineyards)

Pinot Gris 10% (Anthony Road Wine Co., Penn Yan, NY)

Dir. of Winemaking Ops. Jonathan Hunt

Winemaker. Brian Barry

Aging. Stainless steel

Alcohol. 11.5% by Vol.

Total Acidity. 7.5 g/L

pH. 3.2

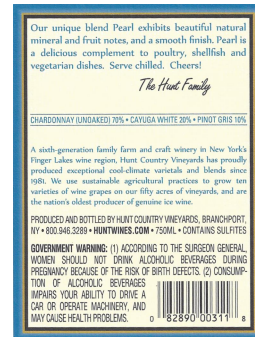
Residual Sugar. 0.5%

Bottled. July 3, 2014

Closure. Natural cork

Production. 398 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 in 2011 would be to produce a wine that truly expressed that natural minerality.

Our winemaker and marketing manager at that time, Jonathan Hunt and 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 (fermentation) and finish of one blend leapt out. 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!