



## *Ruby Port*

**Grapes and vineyards.**

DeChaunac 40% (Hunt Country Vineyards)  
Corot Noir 30% (Green Acres Farm\*, Branchport, NY)  
Chambourcin 30% (Green Acres Farm\*, Branchport, NY)

\* Vineyards under Hunt Country management)

**Winemaker.** Jonathan Hunt

**Cellarmaster.** Bill Whiting

**Fermentation.** Stainless steel

**Aging.** Stainless steel

**Vegan.** Yes

**Residual Sugar.** 12%

**Alcohol.** 20% by volume

**Total acidity.** 7.1 g/L

**pH.** 3.5

**Bottled.** September 13, 2012

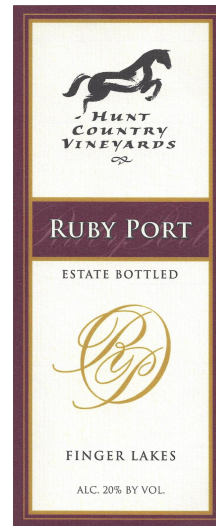
**Bottle volume.** 500mL

**Label.** Estate 54 linen paper

**Closure.** Sterisun premium natural cork

**Production.** 616 cases (estate bottled)

**Appellation.** Finger Lakes



**Comments** by winemaker Jonathan Hunt.

Among the wines I have most enjoyed making since assuming responsibility for winemaking in 2009 is our Ruby Port. We began with a hearty blend of DeChaunac, Corot Noir and Chambourcin, three French-American grape varieties that produce beautiful plum and berry flavors that are particularly enhanced by a port wine's sweetness. We then fortified the blend with 100% grape brandy (distilled spirits), a practice adopted by the Portuguese centuries ago to help preserve wine for long ocean voyages.

I recommend serving our Ruby Port at cool room temperature to maximize the depth of flavor. Enjoy a glass all by itself, or with chocolates, blue-veined cheeses and fine cigars. It puts the perfect signature on a great meal. Cheers!