



Ruby Port

Estate Grown & Bottled

Grapes and vineyards.

Corot Noir 60% (Green Acres Farm, Branchport, NY,
vineyards under Hunt Country management)
Chambourcin 40% (Green Acres Farm)

Winemaker. Brian Barry

Dir. of Wine Prod. Jonathan Hunt

Fermentation. Stainless steel

Aging. Stainless steel

Vegan. Yes

Residual Sugar. 12%

Alcohol. 18% by volume

Total acidity. 6.5 g/L

pH. 3.4

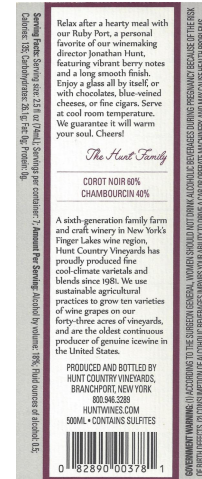
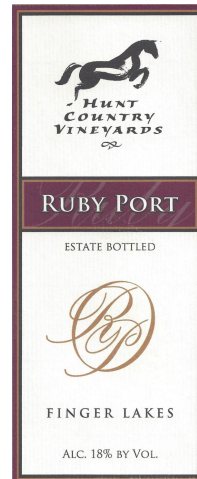
Bottled. April 14, 2016

Bottle volume. 500mL

Closure. Sterisun natural cork

Production. 342 cases (estate-bottled)

Appellation. Finger Lakes



Serving Facts. Serving size: 2.5 fl oz (74mL); Servings per container: 7; **Amount Per Serving:** Alcohol by volume: 18%; Fluid ounces of alcohol: 0.5; Calories: 135; Carbohydrates: 26.1g; Fat: 0g; Protein: 0g.

Comments by Director of Wine Production Jonathan Hunt.

Among the wines I have most enjoyed making over the years is our Ruby Port. This time, we began with a hearty blend of Corot Noir and Chambourcin, French-American grape varieties with vibrant berry flavors that are particularly enhanced by a port wine's sweetness. We then fortified the blend with high-proof grape brandy (distilled grape juice), a practice adopted by the Portuguese centuries ago to help preserve wine for long ocean voyages. The result is a wine that resembles a liqueur, with a long smooth finish, and pronounced relaxing effect on the body!

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