



Semi-Dry Riesling 2014

Grapes & Vineyards. 100% Riesling
Green Acres Farm, Branchport, NY
(vineyard managed by Hunt Country Vineyards)
Hunt Country Vineyards

Dir. of Wine Production. Jonathan Hunt

Winemaker. Brian Barry

Fermentation. Stainless steel at 70°F

Aging. Stainless steel

Total Acidity. 8.5 g/L

pH. 3.2

Residual Sugar. 1.5%

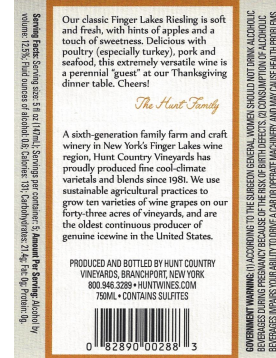
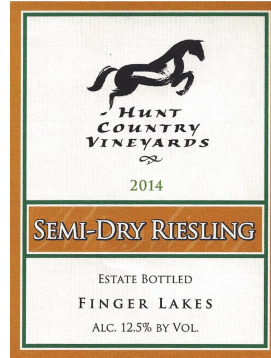
Alcohol. 12.5% by volume

Bottled. August 5, 2015

Closure. Premium natural cork

Production. 380 cases
(estate-grown and bottled)

Appellation. Finger Lakes



Serving Facts: Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 12.5%; Fluid ounces of alcohol: 0.6; Calories: 131; Carbohydrates: 21.4g; Fat: 0g; Protein: 0g.

Comments by Joyce Hunt.

Our classic Semi-Dry Riesling is a Hunt family favorite and a mainstay of our Thanksgiving and Christmas dinner tables. Its beautiful balance makes it extremely versatile in pairing with meats, especially turkey and pork with their traditional cranberry and apple accompaniments.

After the very warm 2012 growing season, we got a dose of meteorological reality in 2013 and 2014. It was steadily cold and wet throughout spring and early summer. But fruit farmers are optimistic by nature. We held out for a bit of good luck, and sure enough, the rest of the 2014 season had fine weather. The grapes ripened perfectly.

This 2014 vintage is bright and fresh, with the hints of apples and melons that are characteristic of fine Rieslings, and just a touch of sweetness that is guaranteed to enhance your pork, veal, poultry or seafood.

Cheers!