



## *Valvin Muscat 2013*

### **Grapes and vineyards.**

*Valvin Muscat* 100% (Hunt Country Vineyards)

**Harvest date.** October 8, 2013

**Vineyard manager.** Dave Mortensen

**Winemaker.** Jonathan Hunt

**Assistant Winemaker.** Brian Barry

**Fermentation.** Stainless steel at 50° F

**Aging.** Stainless steel

**Alcohol.** 12.5% by Vol.

**Total Acidity.** 7.4 g/L

**pH.** 3.3

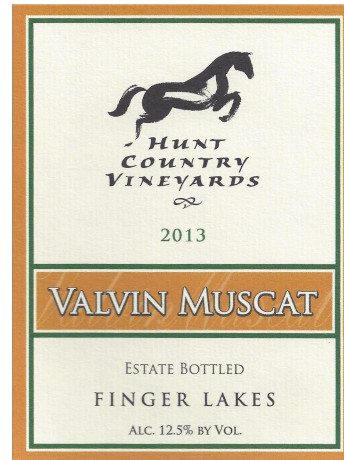
**Residual Sugar.** 2.2%

**Bottled.** June 25, 2014

**Appellation.** Finger Lakes

**Production.** 298 cases

(Estate-grown & -bottled)



**Distinctions.**(competition results pending).

### **Comments** by Art Hunt.

Muscat wines are prized for their fragrant floral character, and this Valvin Muscat from grapes grown on our farm has a gorgeous orange blossom aroma, a hint of sweetness and a long, luxurious finish. We planted one acre of *Valvin Muscat* in 2000 and another in 2001.

The 2013 growing season was marked by cool weather in June and July, followed by an average August. Luckily, September and early October brought beautiful weather, allowing the ripening process to catch up. Our Valvin Muscat crop was average in size, but clean and ripe, making this vintage particularly delicious.

The Valvin Muscat grape – a complex French-American hybrid bred at Cornell University in the 1960s – has a long and distinguished ancestry. The Muscat (or Moscato) is believed to be one of the oldest families of domesticated grapes in the world, having been cultivated in Mesopotamia and the Nile Valley as long ago as 3000 B.C.