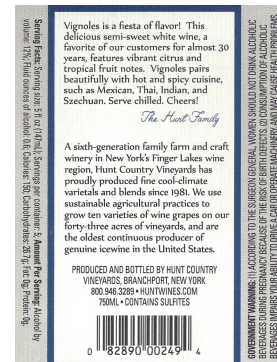
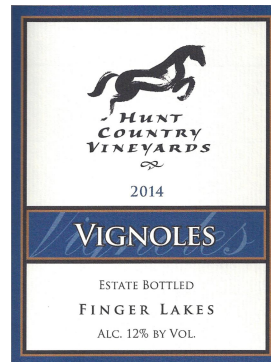




## Vignoles 2014

**Grapes and vineyards.** Vignoles 100%  
Hunt Country Vineyards  
**Harvest Date.** October 13, 2014  
**Dir. of Winemaking Ops.** Jonathan Hunt  
**Winemaker.** Brian Barry  
**Fermentation.** CEG (Epernay II) yeast  
at 65 °F for 10 days in stainless steel  
**Aging.** Stainless steel  
**Residual Sugar.** 4%  
**Alcohol.** 12% by Vol.  
**Total Acidity.** 10.3 g/L  
**pH.** 3.5  
**Bottled.** May 28, 2015  
**Closure.** Diam 2 agglomerated cork  
**Production.** 599 cases (estate-grown & -bottled)  
**Appellation.** Finger Lakes



**Serving Facts:** Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 12%; Fluid ounces of alcohol: 0.6; Calories: 150; Carbohydrates: 26.7g; Fat: 0g; Protein: 0g.

### A little history by owner Art Hunt.

The Vignoles grape was bred in France in the 1930s by Jean-François Ravat and was originally named *Ravat 51*. Joyce and I planted 3 acres of Vignoles grapes in 1985 and 4 more since. The grape grows especially well in our farm's soil and in the cool microclimate of Keuka Lake. Vignoles's beautiful acidity helps produce a highly fragrant wine with character and backbone that is nicely balanced with sweetness.

### Comments by winemaker Brian Barry.

In the 2014 vintage, we again blended grapes from our South and Main vineyards to provide the balance of natural acidity and sweetness that is the secret to Vignoles. The result is a fiesta of flavor, with vibrant citrus and tropical fruit notes. I recommend enjoying it well chilled, either on its own or paired with Indian, Thai, Chinese and other hot and spicy cuisines. Cheers!

### Awards & Accolades

#### Vignoles 2014

- Awaiting competition results.

#### Vignoles 2012

- Winner, Jefferson Cup, Jefferson Cup Invitational Wine Comp., Kansas City, MO, Nov. 21-22, 2013
- Gold Medal, Grand Harvest Awards, Sonoma, CA, November 19-20, 2013