



Alchemy

Grapes and vineyards.

Cabernet Franc 40% (Hunt Country Vineyards, Green Acres Farm, both Branchport, NY)

Merlot 35% (Robbins Hollow Farm, Southold, NY)

Cabernet Sauvignon 25% (The Farm, Southold, NY)

Dir. of Wine Production. Jonathan Hunt

Winemaker. Brian Barry

Yeast. BDX (all components)

Primary fermentation. Stainless steel and small batch open container

Malolactic fermentation. All components

Aging. Avg 8 months
(French/Am./Hung.)

Alcohol. 12% by volume

Total acidity. 7.21 g/L

pH. 3.41

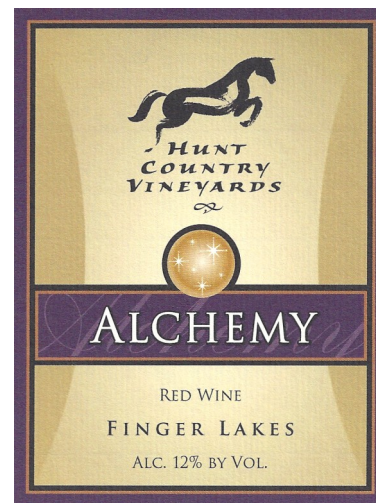
Residual sugar. 0.3%

Closure. Diam cork

Bottled. July 20 & 21, 2016

Production. 837 cases

Appellation: New York



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: 115; Carbohydrates: 17.9g; Fat: 0g; Protein: 0g.

Notes by Director of Wine Production Jonathan Hunt.

We have grown Cabernet Franc for years at Hunt Country, and these grapes naturally produce a hint of spice or pepper. In 2007, we first blended Cabernet Franc with other grapes to achieve a more complex and spicier flavor. My sister Suzanne proposed we call it Alchemy. Since 2012, this wine has been our top-seller.

Cabernet Franc provides the backbone for Alchemy. Merlot and Cabernet Sauvignon add body, smoothness and complexity. These classic European varieties blend together to create a versatile and approachable wine, suitable for dinner parties or fireside sipping.

Alchemy is 100% grown and produced from New York grapes. Its dark fruit accents, subtle oak and light pepper note make it perfect for pairing with beef, lamb, tomato-based Italian cuisine and other hearty dishes that you would naturally spice with pepper. Serve at cool room temperature. Cheers!