



Late Harvest Vignoles 2013

Grapes & Vineyards.

100% Vignoles (French-American variety),
grown by Hunt Country Vineyards

Harvested. October 18, 2013

Brix at Harvest. 31°

Fermentation. Stainless steel at 50°F.

Residual Sugar. 11%

Alcohol. 10.5% by volume

Total Acidity. 11.9 g/L

pH. 3.3

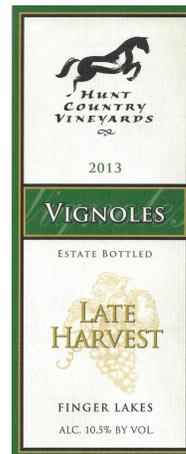
Bottled. October 2, 2014

Bottle. Bellissima Antique Green 375mL

Closure. Sterisun premium natural cork

Production. 297 cases (estate-grown & -bottled)

Appellation. Finger Lakes



Accolades. Our Late Harvest Vignoles wines have won 15 Gold medals in prestigious competitions since 2004, have been featured in FOOD&WINE magazine, and on IntoWineTV. They pair beautifully with apple or cherry pies and tarts, and with bleu cheeses.

Notes by Hunt Country Vineyards owner and founder Art Hunt.

In the 1980s, Governor Mario Cuomo tasted this wine and exclaimed, “It’s seductively sweet!”. In ideal ripening years we gamble by delaying harvest of selected blocks of our Vignoles grapes, hoping for healthy development of the fungus *botrytis cinerea*, what French vineyardists refer to as the “noble rot”. *Botrytis* shrivels and desiccates the grapes on the vine, intensifying their natural sugars and flavors. After carefully controlled cold fermentation, the result is a seductively sweet white wine in the *Sauternes* and *Beerenauslese* traditions with hints of fresh citrus and exotic fruits.

Notes on this vintage by winemaker Jonathan Hunt.

After an average summer in 2013, we experienced a beautiful warm and dry late September, nicely ripening our Vignoles grapes. By mid-October, one block had developed beautiful *botrytis*, and at 31 degrees Brix, the grapes were in great shape for Late Harvest Vignoles. We fermented with CEG (Epernay II) yeast at our usual 50°F to preserve the most delicate flavors. The finished wine exhibits a perfect balance of lively citrus notes (many tasters say “Grapefruit!”), sweetness, and alcohol, with a lovely round mouthfeel and long finish.