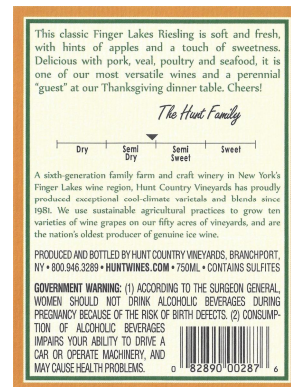
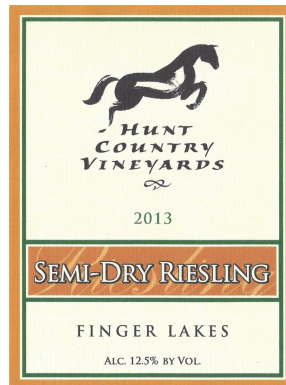




Semi-Dry Riesling 2013

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

Winemaker. Jonathan Hunt
Asst. Winemaker. Brian Barry
Fermentation. Stainless steel at 50°F
Aging. Stainless steel
Total Acidity. 6.3 g/L
pH. 3.3
Residual Sugar. 1.8%
Alcohol. 12.5% by volume
Bottled. July 8, 2014
Closure. Premium natural cork
Production. 297 cases
(estate-grown and bottled)
Appellation. Finger Lakes



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. It was steadily cold and wet throughout spring and summer. But fruit farmers are optimistic by nature. We held out for a bit of good luck, and sure enough, the second half of September was beautiful. Warm and dry, the grapes ripened perfectly.

This 2013 vintage is soft and fresh, with hints of apples and melons, and just a touch of sweetness that is guaranteed to enhance your pork, veal, poultry or seafood.

Cheers!