



Tech Sheet

Alchemy

Grapes and vineyards.

Cabernet Franc 32% (Hunt Country Vineyards)

Merlot 25% (Peconic Bay Winery, Cutchogue, NY)

Cabernet Sauvignon 24% (White Springs Winery, Geneva, NY)

Noiret 19% (Bedient Vineyards, Branchport, NY)

Winemaking. Hunt Country Vineyards

Barrel aging. Merlot and Cabernet Sauvignon

(both aged 15 months in French oak)

Residual Sugar. 0.4%

Alcohol. 12.5% by volume

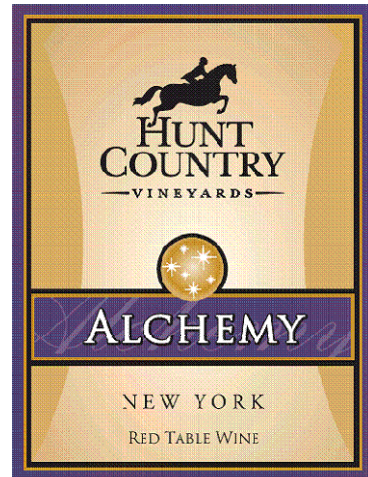
Total Acidity. 6.5 g/L

pH. 3.6

Bottled. August 12, 2009

Production. 531 cases

Appellation: New York



Notes by Jonathan Hunt, director of winemaking. Alchemy combines the best of Old World and New World grapes to produce a dry, velvety red wine with just a touch of lovely spice. We start with a high quality base wine of classic Bordeaux (*vinifera*) red grapes. We then blend in a small amount of Noiret, a grape developed by Cornell University agronomists from both French and American ancestry, that adds to the finish a light peppery note. The result is a wine with backbone, complexity and character. Alchemy is 100% grown and produced in New York. Its black cherry notes, smooth oak and hint of light pepper makes it perfect for pairing with a wide range of hearty meat dishes, rich cheeses and tomato-based Italian cuisine.