



Tech Sheet

Cayuga White 2008

Grapes and vineyards.

Cayuga White 100%
(Hunt Country Vineyards)

Vinification. Hunt Country Vineyards

Aging. Stainless steel

Residual Sugar. 2.5%

Alcohol. 12% by Vol.

Total Acidity. 8.1 g/L

pH. 3.15

Bottled. July 29 & 30, 2009

Production. 626 cases

Appellation. Finger Lakes
(estate-grown and -bottled)



Comments by Art Hunt.

Cayuga White is a hybrid French-American grape developed by Cornell University agronomists in 1962, their first variety released specifically for producing wine. It is a vigorous and fairly disease-resistant grape, and happily its sensitivity to extreme cold has not been an issue with our milder Finger Lakes winters in recent years.

Cayuga White wine has lively fruit flavors and a touch of sweetness that pair beautifully with a wide variety of foods, from hard cheeses to Japanese and other Asian cuisines. It is one of our most versatile and popular wines.