Grapes and vineyards.
Chardonnay 93% (Green Acres Farm, Branchport, NY, vineyard management by Hunt Country Vineyards)
Vidal Blanc 5% (Hunt Country Vineyards)
Valvin Muscat 2% (Hunt Country Vineyards)

Vinification. Hunt Country Vineyards
Winemaker. Jonathan Hunt
Fermentation. Stainless steel
Aging. 2 months (French oak)
Residual Sugar. 0.8%
Alcohol. 12.5% by Vol.
Total Acidity. 6.4 g/L
pH. 3.5
Bottled. April 29, 2010
Production. 499 cases (estate-bottled)
Appellation. Finger Lakes

Comments by Joyce Hunt.
What I most appreciate about our Finger Lakes Chardonnay is the beautiful balance between its crisp fruit flavors and the subtle vanilla flavors imparted by light oak barrel aging. This balance is the secret to its great versatility in pairing with foods. Try it with with shellfish, chicken, veal and pastas with rich sauces (e.g. pesto, butter - or cream-based)...delicious!