



Tech Sheet

Late Harvest Vignoles 2007

Vineyard. Hunt Country Vineyards (estate-grown and -bottled)

Grape. Vignoles (French-American hybrid)

Harvested. October 25, 2007

Brix at Harvest. 29°

Winemaker. Christopher Wirth

Fermentation. 2 months (stainless steel) at 50°F.

Residual Sugar. 10%

Alcohol. 10% by volume

Total Acidity. 9.3 g/L

pH. 3.2

Bottled. March 11, 2008

Bottle. Bellissima Antique Green 375mL

Label. Estate 54 linen paper

Closure. Sterisun premium natural cork

Production. 621 cases

Appellation. Finger Lakes



Major Awards.

- *Chairman's Award*, 2008 Riverside (California) International Wine Competition
- *Gold Medal*, 2008 Long Beach (California) Grand Cru Wine Competition
- *Gold Medal*, 2008 Pacific Rim International Wine Competition
- *American Example of Greatness*, 2008 Jefferson Cup Invitational Wine Competition
- *Gold Medal*, 2008 Big E Northeast Gold Wine Competition

Notes by Hunt Country Vineyards owner and founder Arthur Hunt.

In ideal ripening years we gamble by delaying harvest of our Vignoles grapes, hoping for late development of the noble fungus *botrytis cinerea*. *Botrytis* shrivels and desiccates the grapes on the vine, intensifying their natural sugars and flavors. After careful 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. Our Late Harvest Vignoles wines have won 15 Gold medals in prestigious competitions since 2004, and have been featured in FOOD&WINE magazine. They pair beautifully with apple or cherry pies, tarts, cheesecake, and Asian dishes with a hint of sweetness.