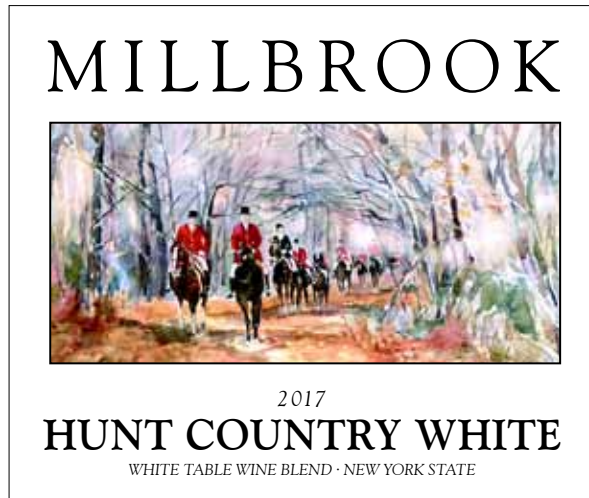


HUNT COUNTRY WHITE



This exciting blend exhibits inviting
*aromas of kiwi, star fruit, and
honeysuckle* that highlight juicy flavors
of peach and melon on the palate.
The *fruity* flavor profile pleasantly
lingers on the soft finish.

VINTAGE: 2017
HARVEST DATE: Sept. 21-OCT. 16, 2017
HARVEST BRIX: 20.5 degrees
APPELLATION: New York State
BLENDING INFORMATION: 30% Tocai Friulano, 30% Riesling
25% Traminette, 15% Pinot Grigio
TIME IN OAK: Oak was not used
BOTTLING DATE: March 2018
TOTAL PRODUCTION: 800 cases

2017 GROWING CONDITIONS: A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

WINEMAKING TECHNIQUES: All varietals were separately fermented and aged in stainless steel tanks to preserve the crisp, refreshing characteristics of each varietal.

SERVING SUGGESTIONS: Tilapia with fruit salsa, Waldorf salad, picnic friendly foods.