HUNT COUNTRY WHITE

VINTAGE: 2018
HARVEST DATE: Sept. 21-OCT. 16, 2018
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 2019
TOTAL PRODUCTION: 800 cases

2018 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a cooler Summer with above average rainfall. An unusually cool, wet harvest season capped off the year.

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.

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.