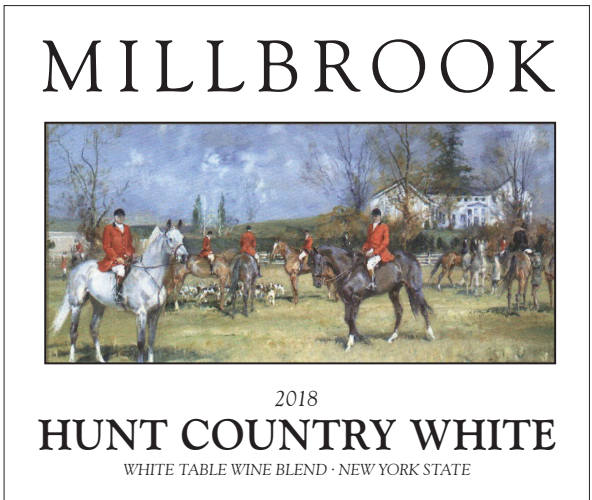


HUNT COUNTRY WHITE



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:	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.