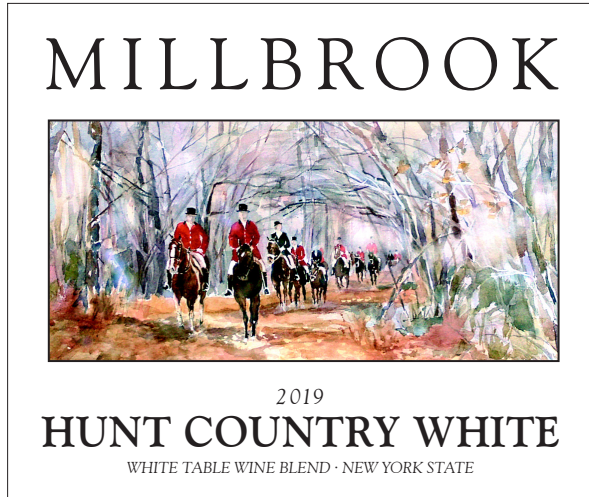


HUNT COUNTRY WHITE



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: 2019

HARVEST DATE: Sept. 27-OCT. 5, 2019

HARVEST BRIX: 19.0 degrees

APPELLATION: New York State

BLENDING INFORMATION: 30% Tocai Friulano, 30% Cayuga White, 25% Traminette, 15% Pinot Grigio

TIME IN OAK: Oak was not used

BOTTLING DATE: March 2020

TOTAL PRODUCTION: 625 cases

2019 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a dry, warm Summer. Perfect conditions in the fall allowed for a great harvest season to cap 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: Fruit salad, spiral sliced ham, arugula salad with goat cheese, brunch-friendly foods.