



2024

HUNT COUNTRY WHITE

NEW YORK STATE



Tasting Notes:

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.



Food Pairing:

Fruit salad, spiral sliced ham, arugula salad with goat cheese, fried chicken, brunch-friendly foods.

Grape Varietals:

50% TOCAI FRIULANO, 20% GRÜNER VELTLINER, 15% CAYUGA WHITE, 10% TRAMINETTE, 5% MUSCAT

Harvest Date:

SEPTEMBER 19-25, 2024

Harvest Brix:

22.0° AVG

Malolactic Fermentation:

NONE

Vessel:

100% STAINLESS STEEL TANKS

Bottling Date:

APRIL 2025

Case Production:

500 CASES

2024 Growing Conditions: The growing season started with a cool, wet spring which gave us a slow start. The warm, dry summer with minimal rain allowed the vines to catch up eventually. Harvest started ontime at the end of September with warm, dry weather which gave us excellent quality of fruit.

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

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