

## TECHNICAL DATA

NAME: Artist

VINTAGE: 2019

GRAPES: Riesling

APPELLATION: Finger Lakes

CARBON FOOTPRINT SCALE: 1

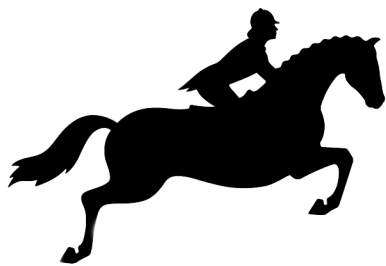
ABV: 12.5%

COOPERAGE: 3 months used oak

RS: 0.0% g/L

Part of our Lifestyle Series, which seeks to celebrate the diverse and vibrant lives in metropolitan areas, our dry Riesling has been tailored to be a crisp and easy drinking white wine. Perfectly dry but yet it has subtle hints of apple and citrus. It was produced using 100% sustainable practices. Label by artist Ines Tique.





HUNT COUNTRY  
VINEYARDS



# 1981

## 40th ANNIVERSARY

### RIESLING

#### ABOUT THE WINE

Estate Bottled

Fermentation & Aging: Stainless Steel

This extraordinary dry Riesling is a perfect celebration of our forty years as winemakers, as stewards of the land, and as a founding family of the Finger Lakes region. A small-batch wine nurtured over two years specifically for our anniversary, highlights shalestone minerality, hints of golden delicious apple, and a honeycomb finish.

VINTAGE:	2019
VARIETAL:	Riesling
APPELLATION:	Finger Lakes
TOTAL ACIDITY:	8.20 g/L
pH:	3.37
ALCOHOL:	12.0%
RESIDUAL SUGAR:	2.3%
CASES BOTTLED:	149
RECOMMENDED CELLARING:	7 - 10 years

#### ABOUT HUNT COUNTRY

The Hunt family has been farming west of Keuka Lake in the Finger Lakes for seven generations. Art and Joyce Hunt started the winery in 1981, helping to establish the Finger Lakes wine region as we know it today. The Hunt family and team are committed to sustainable and responsible farming.

*Recipient of the 2020 Sustainability Award from the New York Wine & Grape Foundation*



# Four Maples Vineyard & Winery Champlain Valley of New York

## Cuvée du Pétit Champlain



### The Wine

Our Blend of Nordic grapes Marquette and Frontenac gave birth to our unique Cuvée du Pétit Champlain. Named after the little village where Samuel de Champlain established his camp while discovering the region.

### The Terroir

The vineyard is settled on a hill side. The land is sloped to the West and South. Therefore the vines are oriented North South, benefit of an ideal sun exposure. The western winds flowing through the vines, give freshness to the grapes, help ripening and keep them healthy. After the rain, here comes the winds, drying the vineyard to keep it clean. The terroir is composed of nice loamy soil with some clay to give earthy characteristics to the wine!

As we say the Terroir makes the wine. At Four Maples, the wine making starts very early with pruning from January to end of March. A green harvest is done in June-July, to keep only the best clusters on the vines. To respect nature, we let the grapes ripen until reaching the ideal characteristics. We then proceed with hand picking and sorting right on the vines. Then a secondary sorting is done before crushing the grapes. In a matter of a few hours only, the grapes go from the vines to the tanks. The primary fermentation starts! Then, after secondary fermentation is done, the wine goes into oak barrels. Every 3 months, the wine is taken out of the barrels, barrels are cleaned and aired and the wine goes back into the barrels. The wine stays one year in the oak barrels. After bottling, the wine is further aged another year in our cellar before reaching the market. No short cuts! no artificial handling. Only Nature does the work.

### The Region

The most Northern wine region of New York State, the Champlain Valley of New York AVA benefit of a small micro climate, thanks to Lake Champlain, running North-South. Four Maples Vineyard & Winery is located on the extreme point of the lake, facing the left of finger of the lake. The region has also the most sunny days on the east coast.

### Characteristics of Cuvée du Pétit Champlain

**Flavors:** Enjoy fine fresh and crisp flavors of black current, plum and a hint of peppery flavors with some oak finish. The medium body dry crisp red of Champlain is served at 65F and will enjoy your palate for a long moment....  
Best paired with any of your favourite meat or game.

Estate grown, traditionally crafted, bottled and aged for You. What better way to enjoy a glass of wine amidst the serenity of the estate, the refreshing wind on the terrace and the view of the Adirondack mountains in the background with the centennial maple trees on the property.

---

#### **Technical information**

Alcohol by volume: 13.5%

pH: 3.6

Total Acidity: 7.61 g/L

UPC: 860416002414

Vintage: 2017

Appellation: Champlain Valley of New York

Bottled date: July 2019

Oak barrel: American oak medium toasted, fire bent