



Sparkling wines are great with summer foods

Branchport, NY – May 29, 2018

The warmer, sunnier days of summer are upon us. Which means we're headed into glorious days spent grilling food and laying out picnics for family and friends. But what wine goes best with this summer abundance?

"My favorite food-pairing wines are often sparkling wines," says Craig Hosbach, winemaker at Hunt Country Vineyards on Keuka Lake. "Sparkling wines are extremely food-friendly because the bubbles cleanse your palate, preparing you for your next bite of food."

The trick, he says, is to find rich foods that can hold their own against the carbonation. Smoked meats, cream sauces and strong cheeses like brie are a great place to start. Hunt Country's brand new Moscato, for example, is fantastic with strong, spicy Asian or Mexican dishes.

But then there's Remedy from Hunt Country, a brand new sparkling rosé that pairs wonderfully with more subtle fare like grilled salmon or tomato-cucumber salad.

"I'm always striving to make wines that combine two things that we're passionate about here at the farm," says Hosbach. "Growing great grapes to make great wines that complete your meal."

So what makes a great sparkling wine?

"Balance," he says. Hosbach believes that most (if not all) sparkling wines require a little bit of residual sugar to compliment the carbonation.

Moscato and Remedy are just two of the new wines released by the Hunt family just in time for summer. They also have a Traminette and a Cabernet Franc Rosé, and they're welcoming the return of a long-time favorite: their Pinot Gris.

To see all the wines they have to offer, visit Hunt Country Vineyards at their tasting room on Keuka Lake or online at HuntWines.com.

MEDIA REQUESTS: Contact Matt Kelly, director of media and communications at Hunt Country Vineyards, matt@huntwines.com or 315-595-2812.



The Hunt family has been farming west of Keuka Lake in New York's Finger Lakes region for seven generations. In 1981 we started crafting wine. We are committed to responsible farming and caring for the land that has given us so much. We have reduced our fossil fuel use by installing award-winning solar and geothermal systems. We're improving soil health through the use of mulch and compost. And we're increasing habitat for bees, birds and other wildlife all around the farm. Because to make great wines, you need clean air, clean water and healthy soil.





Finger Lakes



HUNT COUNTRY VINEYARDS
MOSCATO
FINGER LAKES
NEW YORK CARBONATED WHITE WINE
ALC. 11.5% BY VOL.



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HUNT
COUNTRY
VINEYARDS
est. 1992

REMEDY

FINGER LAKES
NEW YORK CARBONATED ROSÉ WINE
A/C. 11.5% BY VOL.


HUNT
COUNTRY
VINEYARDS
est. 1992

REMEDY


HUNT
COUNTRY
VINEYARDS
est. 1992