

# HERON HILL WINERY



HERON HILL

*Reserve*

2018 CHARDONNAY OAKED  
MACRI VINEYARD & FINGER LAKES

## Dedicated to excellence in winemaking in the Finger Lakes region since 1977

To learn more about Heron Hill wines  
visit us and taste our full portfolio of wines at  
both of our different locations.

## Sustainably Produced and Bottled with Solar Energy

We are in the midst of a green revolution.  
To owner John Ingle, going green means  
giving respect. Respect for the land by  
farming sustainably. Most importantly it  
means respect for the consumer by  
giving them our very best product and  
by educating them about Heron Hill's  
long-term goals of environmental balance.

WINEMAKER: Jordan Harris

For Inquiries: [info@heronhill.com](mailto:info@heronhill.com)

800-441-4241 | [www.heronhill.com](http://www.heronhill.com)

9301 County Route 76, Hammondsport, NY

## 2018 RESERVE CHARDONNAY

Macri Vineyard

### Wine Specs

Varietal blend: 100% Chardonnay

Acidity: 7.1 g/L

Alcohol: 13.6%

Residual sugar: 0.3%

pH: 3.36

Harvest Date: October 6th, 2018

Bottling date: July 2nd, 2019

Cases Produced: 128

### Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from Macri Vineyards on  
Canandaigua Lake

### Fermentation

Primary fermentation and full malolactic  
fermentation in French oak barrels. Aged  
on lees to impart rich flavor and soften the  
tannin

### Tasting Notes

Fresh citrus and tropical fruit accented by  
subtle oak aromas, creating a lush and  
well balanced wine after being aged in  
French oak barrels for 10 months.  
Finishes soft, but lightly creamy.

### Food Pairing Suggestions

Try this moderately oaked Chardonnay with  
light pasta dishes with a cream sauce or  
mushroom risotto. Also a great accent to a  
rich and fresh lobster dish.

For a cheese pairing, try a mild cheddar,  
colby Jack or triple cream cheese.