

HERON HILL

WINERY



WINEMAKER: Jordan Harris

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9301 County Route 76, Hammondsport, NY

2019 CLASSIC CHARDONNAY

Wine Specs

Varietal blend: 100% Chardonnay

Acidity: 7.2 g/L

Alcohol: 12.9%

Residual sugar: 0%

pH: 3.31

Harvest Date: September 30, 2019

Bottling date: September 4th 2020

Release date: October 2, 2020

Cases Produced: 1,195

Vineyard Notes

Appellation: Finger Lakes

Chardonnay grapes sourced from Morris

Vineyards on Seneca Lake, Hosmer

Vineyards on Cayuga Lake and Doyle

Vineyards from Seneca Lake

Fermentation

Cold fermented in stainless steel tanks. Post fermentation this wine spent three months sur lie before filtration and bottling

Tasting Notes

Straw colored wine with aromas of green apple, bosc pear, and orange zest. The palate is fresh and inviting, with a medium body and fresh acidity.

Food Pairing Suggestions

Wonderful pairing with a simple roasted chicken alongside a mixed greens salad. or pair with our local cheese curds or some Chevre.



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 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.