

HERON HILL WINERY



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.

WINEMAKER: Jordan Harris

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9301 County Route 76, Hammondsport, NY

RESERVE VELVET

Wine Specs

Varietal Blend: Cabernet Sauvignon, and Merlot

Acidity: 5.05 g/L

Alcohol: 19%

Residual sugar: 10.6%

pH: 3.71

Harvest date: Non-Vintage

Bottling date: August 15th 2021

Cases Produced: 102

Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from growers in Long Island and Finger Lakes

Winemaking Notes

Non-vintage wines blended with different years to maintain consistency of our fortified wine. Fermented in stainless steel until the ideal sugar level is reached then fortified with grape brandy to stabilize the wine for long-term aging. Aged for 20 months in French Oak barrels.

Tasting Notes

A lovely fortified wine that combines elegance with style. With vivid aromatics of raspberry, cassis, flowers, herbal notes and oak. This wine is sweet yet balanced with fresh acidity, fine grained tannins and a warming alcohol presence. Finishes smooth like velvet.

Food Pairing Suggestions

A wonderful wine to enjoy around the fire on a cold night. Pairs well with berry fruits and dark chocolate. For a cheese pairing, try blue cheese.