

HERON HILL WINERY



WINEMAKER: Jordan Harris
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9301 County Route 76, Hammondsport, NY

2017 Ingle Vineyard Pinot Noir

Wine Specs

Varietal blend: 100% Pinot Noir

Acidity: 6.3 g/L

Alcohol: 13.3%

Residual sugar: 0%

pH: 3.57

Harvest Date: September 28th, 2017

Bottling date: November 13th, 2019

Release date: October 1, 2020

Cases Produced: 400

Vineyard Notes

Appellation: Finger Lakes

Pinot Noir grapes sourced from our estate vineyards on the west side of Canandaigua Lake

Fermentation/Winemaking

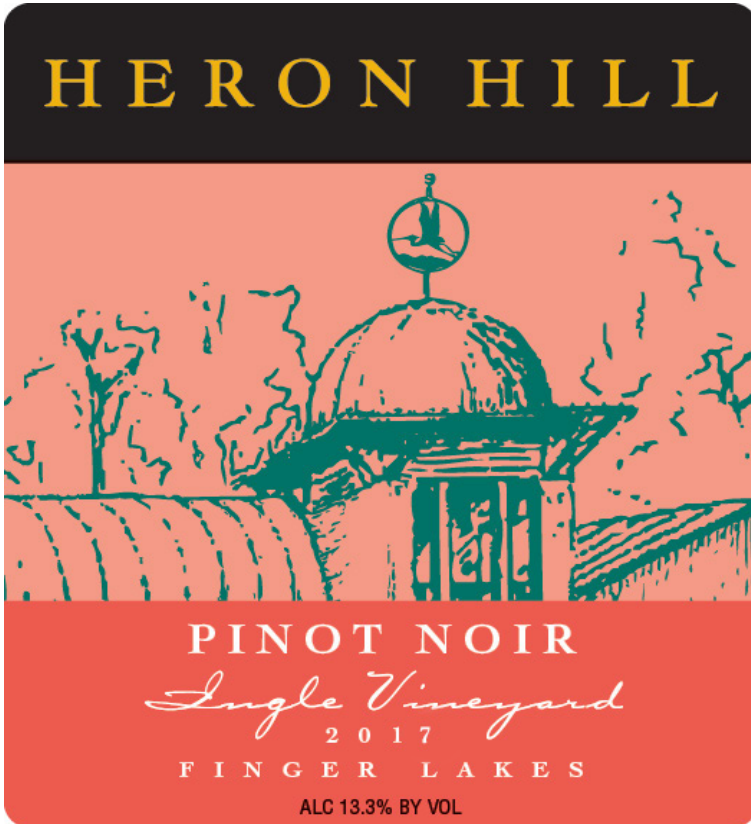
12 days of skin contact prior to pressing.
Aged 18 months in European oak barrels.

Tasting Notes

Fruit forward notes of raspberry and cherry. A delicate wine accented with a touch of spice, vanilla and granite minerality. The finish has a balanced acidity and soft tannins.

Food Pairing Suggestions

Enjoy this wine with a variety of cured meat such as prosciutto and sopressata. It will also complement grilled salmon on a cedar plank very well. For a cheese pairing, try with semi-sharp to sharp cheeses such as Comté, or Gruyere.



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.