

HERON HILL
WINERY



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

2018 CLASSIC CABERNET FRANC

Wine Specs

Varietal blend: 100% Cabernet Franc
Acidity: 6.5 g/L
Alcohol: 13.1%
Residual sugar: 0%
pH: 3.25
Harvest Date: 10/27/2018
Bottling date: December 10, 2020
Release date: April 2021
Cases Produced: 902

Vineyard Notes

Appellation: Finger Lakes
Cabernet Franc grapes sourced from
Morris Vineyards on Seneca Lake,
Hosmer Vineyards on Cayuga Lake
and Pendleton Vineyards Rushville, NY

Fermentation

Fermented 12 days on the skins then
pressed after skin contact. Aged 16
months in Neutral French oak.

Tasting Notes

A medium ruby colored Cabernet Franc
with classic character. The nose is
charming with raspberry, strawberry, red
current, herbs, and mint coming through.
On the palate, this wine is fresh and
medium bodied with lovely fruit and
medium tannins and impressive length.

Food Pairing Suggestions

This wine is great pairing with lighter meats
like a simple grilled Pork chop or even
braised pork belly. A real treat would be to
enjoy this wine with some Carnitas and
Pollo Adobo tacos!



**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.