

HERON HILL
WINERY



WINEMAKER: Barry Tortolon
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9301 County Route 76, Hammondsport, NY

2017 CLASSIC CABERNET FRANC

Wine Specs

Varietal blend: 100% Cabernet Franc

Acidity: 7 g/L

Alcohol: 13.1%

Residual sugar: 0%

pH: 3.51

Harvest Date: 10/14, 10/17, 10/22/2018

Bottling date: April 30th, 2019

Release date: May 24, 2019

Cases Produced: 1,006

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 French & American oak.

Tasting Notes

Aromas of clove and toasted wood are met with jammy raspberry undertones. The burgeoning tannins are shy at first, then come through to allow the wine to nicely linger on the palate finishing with soft plum flavors.

Food Pairing Suggestions

Rich rib steak over tangy, peppery Arugula. For a cheese pairing, try goat cheese.



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 3 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.