

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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## 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.

## RESERVE VELVET

### Wine Specs

Varietal Blend: Cabernet Franc, Cabernet Sauvignon, Merlot

Acidity: 5.8 g/L

Alcohol: 19%

Residual sugar: 11%

pH: 3.80

Harvest date: Oct. 23rd-Nov. 2nd, 2016

Bottling date: September 11th, 2018

Release date: October 7th, 2018

### Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from growers in Long Island and Finger Lakes

### Winemaking Notes

Fermentation is stopped when the ideal sugar level is reached then fortified with grape brandy to stabilize the wine for long-term aging. Aged over 2 years in French and American oak barrels.

### Tasting Notes

This brilliant ruby red colored dessert wine is filled with richness and concentrated sweet flavors of red fruit like plum and cherry. 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.