

HERON HILL

WINERY



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

2019 LATE HARVEST RIESLING

Wine Specs

Varietal: 100% Riesling

Acidity: 8.9 g/L

Alcohol: 11.5%

Residual sugar: 14.9%

pH: 3.44

Harvest date: Nov. 2019

Bottling date: Dec 15th 2020

Release date: Dec. 20, 2020

Cases Produced: 100

Vineyard Notes

Appellation: Finger Lakes

Fermentation

Cool fermented slowly in stainless steel tanks. Post fermentation this wine was racked, filtered and bottled with minimal handling.

Tasting Notes

Light yellow wine is simply stunning aromatically with honey, beeswax, persimmon and marmalade notes. The sweetness is finely balanced with fresh acidity and medium to full body.

Food Pairing Suggestions

this wonderful wine pairs well with creme brulee or a cold and sweet freshly cut fruit and cheese tray.



Reserve
2019 LATE HARVEST RIESLING
FINGER LAKES

Dedicated to excellence in wine-making 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.