

HERON HILL WINERY

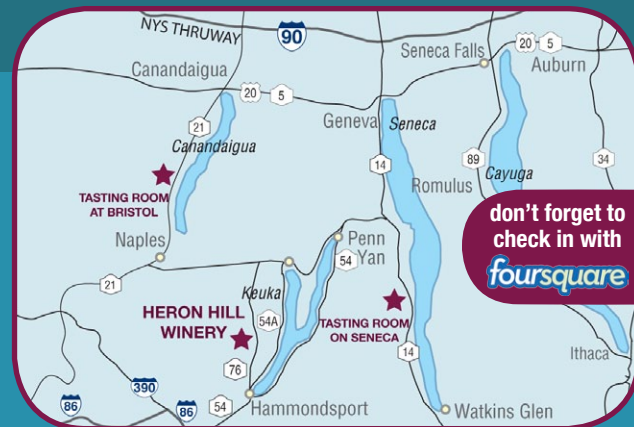


Weddings & Events

Every wedding ceremony and celebration held at Heron Hill is the product of our expert staff and event planner working one-on-one with our customers. We listen to your desires and needs and then help you select the set of services, facility layout and dining choices to make your day special. Our goal is that your reception will be the perfect finale to your perfect day. It's time for you to relax and enjoy your family and friends, secure in the knowledge that no detail has been overlooked.

The events calendar is always packed with live entertainment throughout the summer and fall. Sip, eat, relax and enjoy free live music by local musicians at Heron Hill Winery overlooking beautiful Keuka Lake! There's live music every Sunday all summer long on our terrace and at Tunes in the Tent in the fall.

Where is Heron Hill?



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Named as one of the ten most spectacular tasting rooms in the world!

TRAVEL + LEISURE by Travel + Leisure Magazine

HERON HILL WINERY

9301 County Route 76, Hammondsport, NY 14840

800-441-4241 Open year-round

Monday-Saturday 10am-5pm, Sundays 12-5pm

TASTING ROOM ON SENECA

3586 State Route 14, Himrod, NY 14842

607-243-7109

Open seasonally, call ahead for winter hours

TASTING ROOM AT BRISTOL

5323 Seneca Point Rd., Canandaigua NY 14424

585-394-0173

Open seasonally, call ahead for winter hours

WWW.HERONHILL.COM

History

Since 1972 when John and Josephine Ingle first planted grapevines overlooking Canandaigua Lake, through 1977, when they created Heron Hill Winery, they have followed the ebb and flow of the Finger Lakes wine region. Through perseverance and long-term dedication to excellence in winemaking, Heron Hill Winery is now at the forefront of the Finger Lakes wine industry.

These are exciting times now in the Finger Lakes Region as Riesling becomes recognized as our flagship varietal. Heron Hill leads the way by making 8 different Rieslings, from dry, terroir-driven reserves to our ethereal Icewines. For over 30 years Heron Hill has grown cold-climate Riesling and Chardonnay grapes and made elegant world-class wines on a slate hill overlooking scenic Keuka Lake.

Sustainability

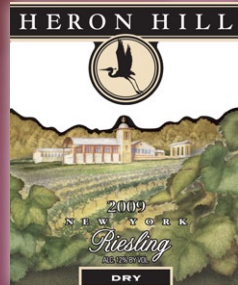
To owners John and Josephine Ingle, going green means giving respect. Respect for the land by farming sustainably and respect for the product by making it natural, fresh and healthy. Most importantly it means respect for the consumer by giving them our very best product and by educating them about Heron Hill's long-term goals of environmental balance. People have become very conscious of what goes into their bodies and from where food originates. Wine is a food product and needs to be handled in a caring, safe and healthful manner. It is important to Heron Hill by farming sustainability, that we gain consumer trust and allegiance as well as ensure the future viability of our farms. The Ingles drink Heron Hill and Ingle Vineyard wines almost every day and feel good about pouring a glass for family and friends. That's the way it should be with a wine you trust. Wine with a conscience.

Blue Heron Café

The Blue Heron Café takes great pride in using only the freshest and highest-quality locally and organically farmed products whenever possible. The Café is open seasonally and supports the sustainable agriculture movement alongside Heron Hill Winery. The menu boasts generously portioned items featuring appetizers, salads, flat bread pizzas, wraps, sandwiches and kid's meals. Savor the vista views of Keuka Lake from the Café terrace over appetizers or lunch paired with award-winning wine. We offer a broad menu including locally produced menu items, low-calorie, vegetarian and gluten-free (available upon request) menu items. An extensive list of Heron Hill wines are available by the bottle and glass. Each dish has a suggested wine pairing that has been expertly selected by the Café Director and tasting hall staff.

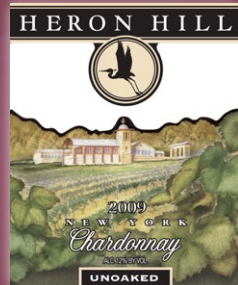
Classic

The Classic line represents the flagship grape varieties in the Finger Lakes. These are the traditional cool-climate varieties presented in blends of grapes from selected growers around the Finger Lakes.



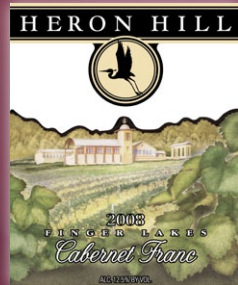
DRY, SEMI-DRY & SEMI-SWEET RIESLING

There is a style of Riesling for everyone's palate. They are crisp, flowery and exhibit nuances of tropical fruit with underlying mineral flavors.



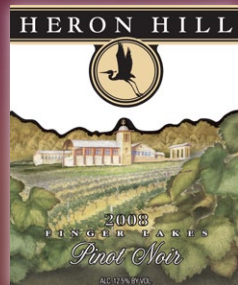
CHARDONNAY

This unoaked Chardonnay is a light, refreshing wine with tropical fruit and citrus flavors that pleases most any palate.



CABERNET FRANC

This ruby-colored wine presents a scent of raspberry with a touch of cherry on the finish. Fine tannins and balanced acidity frame the beautiful fruit.

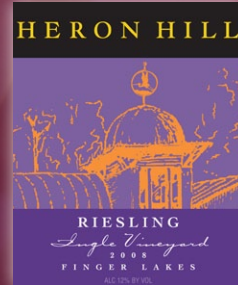


PINOT NOIR

This wine shows bright garnet color with a light-bodied blend of plum and spicy oak. Ripe red cherry and raspberry are on the nose.

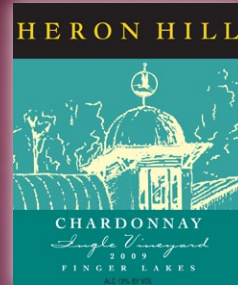
Ingle Vineyard

Produced in limited quantities, these wines are crafted with great pride and passion. These single vineyard wines have been sustainably and family farmed for almost 40 years.



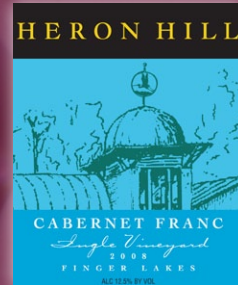
RIESLING

A medium-full styled single vineyard wine with a subtle minerality layered by spice, lemon and citrus. Our most award-winning wine.



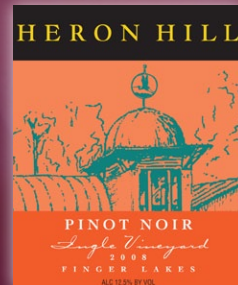
CHARDONNAY

Barrel fermented in European oak, this single-vineyard Chardonnay exhibits multiple layers of butter and vanilla with great acidity and a long lingering finish.



CABERNET FRANC

European oak barrel aging results in a wine exhibiting flavors of black raspberry and currant, as well as spicy and earthy tones. This single vineyard wine exhibits great elegance and good acidity.



PINOT NOIR

Produced in European oak barrels, this is truly a classic Burgundy style wine. This single vineyard wine has a fruit-forward, delicate floral nose and a smoky finish.

Reserve

Our Reserve series of wines are crafted in small lots to exemplify the unique qualities of certain varietals, vintages and winemaking techniques.



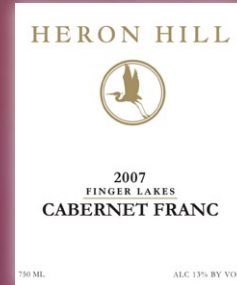
RIESLING

A blend of Heron Hill estate and Ingle Vineyard Rieslings, this wine displays a classic bouquet of apple and citrus fruit. A distinct mineral character balanced with a lively acidity contributes to a long clean finish.



PINOT BLANC

Aromas of kiwi and pear are accented with an underlying hint of green apple. Rich and complex flavors lead to a creamy finish balanced with bright acidity.



CABERNET FRANC

A hand selected blend of the highest quality 2007 Cabernet Franc. The bouquet is dominated by eucalyptus and red cherry at first, then hints of blackberries and currants bring even more complexity.



BLAUFRÄNKISCH

Blackberry, chocolate and Damson plum flavors are backed up by sweet vanilla and spice notes with a silky mid-palate followed by soft tannins.

Game Bird

These three wines are dedicated to Josephine Ingle's father, Wally, a great hunter, sportsman and gentleman.

These red, white and blush Vinifera and French Hybrid blends are produced with accessibility, fruitiness and value in mind.

The Game Bird Series are the perfect match for a fish, game, turkey or venison dinner. The artwork is all done by Bart Rulon and Brian Buckley who specialize in wildlife, especially birds and waterfowl.



GAME BIRD WHITE

This Pinot Grigio style wine has a light floral nose with delicate flavors of citrus and tropical fruit.



GAME BIRD BLUSH

A refreshing blend of Vinifera and French hybrids. Displays a bright rose color, floral aromas with flavors of cranberry and citrus.



GAME BIRD RED

This Pinot Noir based wine is complex and smooth, with herbal and black cherry essences. A semi-dry, medium-bodied red with a brilliant ruby color.

Late Harvest

Late Harvest grapes are left hanging on the vine and are hand harvested late in the growing season. This process naturally increases sugars and flavors in the juice resulting in a delightfully sweet and rich wine. Truly special, our Late Harvest wines show amazing balance and elegance, reflecting the world-class talent of our renowned production team.

These wines are meant to be enjoyed on their own after a meal or paired with desserts like stone fruit tarts, flan, bread pudding or goat cheese with walnuts and a honey drizzle.



LATE HARVEST RIESLING

An outstanding wine, concentrated, glorious and voluptuous. The palate is dense and rich with lime and mineral notes. Vivid acidity keeps this wine precise and focused.



LATE HARVEST VIDAL BLANC

This consummate late harvest wine exhibits peach and mango aromas balanced by an exotic, spicy finish that invites another taste.

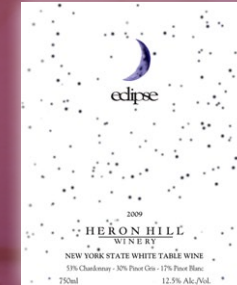


LATE HARVEST RIESLING SELECT

With a rich and complex bouquet, there are aromas of lemon zest and orange marmalade at first, followed by dried apricot and candied pineapple with a hint of honey.

Eclipse

The Eclipse Red is a Bordeaux blend that was originally bottled on the day of an eclipse. The Eclipse Red and White are carefully blended to be elegant, fruity and easily accessible.



ECLIPSE WHITE

The aromatic, fruit-driven wine is lightly oaked to create a perfect balance and inviting match to a wide variety of foods. Chardonnay, Pinot Gris and Pinot Blanc grape varietals.

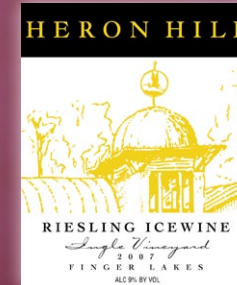


ECLIPSE RED

Soft and velvety, it offers flavors of cherry and currant with a subtle round finish. A Bordeaux style of Cabernet Franc, Merlot and Cabernet Sauvignon.

Icewine

Made from grapes that are naturally frozen on the vine. The zenith of concentration in a grape variety, truly an ethereal experience.



RIESLING ICEWINE

Hand harvested and pressed from our estate vineyard. This has a light, exquisite bouquet of flowers and exotic fruits intermingled with mineral undertones.