

HERON HILL
WINERY



Heron Hill Winery
2013 UNOAKED CHARDONNAY



Acidity: 6.0 g/L

Alcohol: 12%

Residual Sugar: .17%

pH: 3.50

Harvest Date: Sept. 24, 2013- Oct. 4, 2013

Bottling Date: June 18, 2014

Release Date: June 25, 2014

Appellation: Finger Lakes

Fermentation: Stainless Steel

Winemaker's Notes: Grapes sourced from the west side of Seneca Lake and west side of Cayuga Lake. Stainless steel, no malolactic fermentation.

WINE CHARACTERISTICS

Tropical fruit, wildflowers, and cantaloupe aromas are present in this refreshing unoaked Chardonnay. A soft lemony acidity shines through and allows the wine to linger on the palate with notes of honeysuckle. With the exception of a hot week in early July, 2013 was a cooler summer, but the warm and dry fall made up for it.

FOOD PAIRINGS

This wine perfectly accents shrimp or scallop scampi. It also complements chicken in a lemon sauce. For a cheese pairing-try with nutty cheeses, mild cheddar, or aged goat cheese with walnuts.

