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Heron Hill Winery

2015 CABERNET FRANC



Acidity: 5.6 g/L Alcohol: 12.5% Residual Sugar: .0% pH: 3.73 Harvest Date: October 12 & 20, 2014 Bottling Date: May 3, 2017 Release Date: June 1, 2017 Vineyard Notes: Grapes sourced from Morris Vineyard on Seneca Lake and Hosmer Vineyards on Cayuga Lake Fermentation: on skins for 14 days Aging: 14 months in French oak and American oak barrels

WINE CHARACTERISTICS

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 PAIRINGS

With Cabernet Franc being such a food friendly red wine, the possibilities are endless. We suggest grilled steak or pork chops with mushrooms or zucchini. For a cheese pairing, try goat cheese.