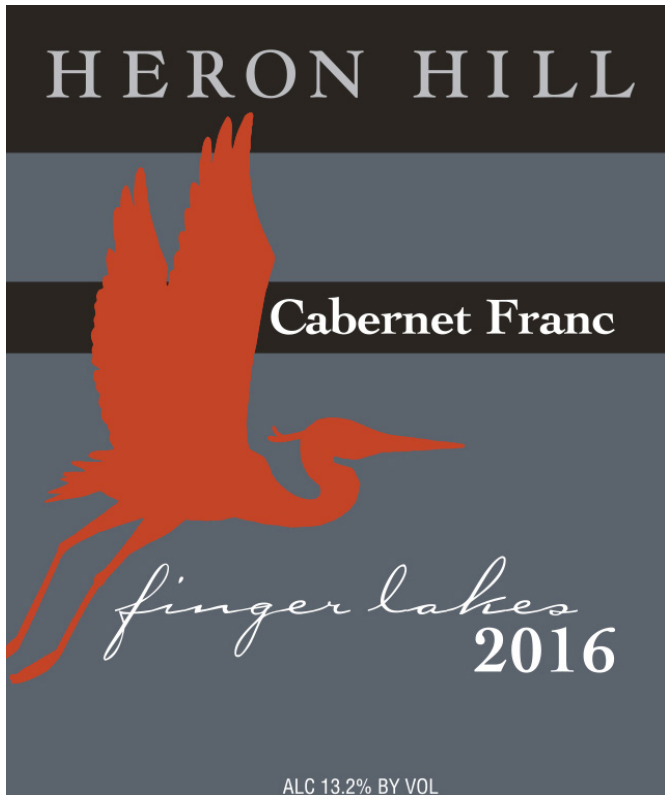


HERON HILL WINERY



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.

WINEMAKER: Barry Tortolon

For Inquiries: marketing@heronhill.com

800-441-4241 | www.heronhill.com

9301 County Route 76, Hammondsport, NY

2016 CLASSIC CABERNET FRANC

Wine Specs

Varietal blend: 100% Cabernet Franc

Acidity: 6.7 g/L

Alcohol: 13.2%

Residual sugar: 0%

pH: 3.55

Harvest Date: 10/14, 10/17, 10/22/2017

Bottling date: March 30th, 2018

Release date: April 23rd, 2018

Cases Produced: 1,500

Vineyard Notes

Appellation: Finger Lakes

Cabernet Franc grapes sourced from

Morris Vineyards on Seneca Lake,

Hosmer Vineyards on Cayuga Lake and

Pendleton Vineyards Rushville, NY

Fermentation

Fermented 12 days on the skins then pressed after skin contact. Aged 16 months in French & American oak.

Tasting Notes

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 Pairing Suggestions

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.