

HERON HILL WINERY



WINEMAKER: Barry Tortolon

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9301 County Route 76, Hammondsport, NY

2017 CLASSIC CHARDONNAY

Wine Specs

Varietal blend: 100% Chardonnay

Acidity: 7.0 g/L

Alcohol: 12.9%

Residual sugar: 0.3%

pH: 3.62

Harvest Date: October 5th-10th

Bottling date: March 23rd, 2018

Release date: March 31st, 2018

Cases Produced: 1,500

Vineyard Notes

Appellation: Finger Lakes

Chardonnay grapes sourced from Morris

Vineyards on Seneca Lake, Hosmer

Vineyards on Cayuga Lake and Doyle

Vineyards from Seneca Lake

Fermentation

Fermented dry in stainless steel tanks.

Tasting Notes

Citrus aromas are present in this bright unoaked Chardonnay. The lively acidity shines through and allows the wine to linger on the palate with notes of green apple and lemon.

Food Pairing Suggestions

Light and delicate seafood such as shrimp scampi or seared scallops with a garlic and lemon sauce or a creamy vegetable soup. For a cheese pairing, try with nutty semi-soft cheese, or Asiago.



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.