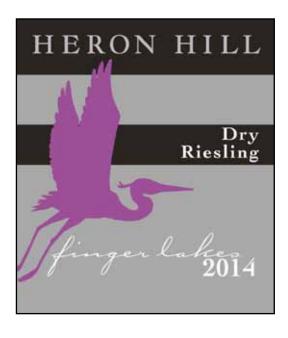


Heron Hill Winery 2014 DRY RIESLING



Acidity: 7.6 g/L

Alcohol: 12%

Residual sugar: .5%

pH: 3.18

Bottling date: September 9, 2015

Appellation: Finger Lakes

Fermentation: Stainless steel

Vineyard notes: Keuka Lake estate,

west side of Seneca Lake, west side of Cayuga Lake,

west side of Canandaigua Lake

WINE CHARACTERISTICS

Four different lots were selected, then fermented separately and blended together before bottling. Aromas of grapefruit and limestone lead to notes of melon and tropical fruit on the palate. Pale in color, yet refined with ample body. Flavors of lime and orange blossom linger nicely on the finish.

FOOD PAIRINGS

Wonderful and complete on its own chilled to 50-55°F. Refreshing with fresh raw oysters and clams. This wine also works well with delicately seasoned steamed fish or roasted chicken. For a cheese pairing, try with young asiago or a mild chevre.

AWARDS
90 points "Best Buy" - Wine Enthusiast

Heron Hill Winery Hammondsport, New York www.heronhill.com @heronhillwinery

