

Heron Hill Winery

2014 SEMI-DRY RIESLING



Acidity: 7.6 g/L

Alcohol: 12%

Residual Sugar: 1.8 %

pH: 3.18

Harvest Date: October 7-21, 2014

Bottling Date: February 1-2, 2016

Release Date: May 6, 2016

Appellation: Finger Lakes

Winemaker's notes: blend of five different vineyard lots;

100% Riesling; fermentation in stainless steel.

WINE CHARACTERISTICS

Fresh fruit aromas such as melon and apricot are followed by hints of crushed stone. Notes of ripe peach and lemon meringue come through on the palate of this round, medium bodied Riesling. Our most popular style of Riesling, this versatile wine is sweet at first, but offers refreshing acidity.

FOOD PAIRINGS

A wonderful and versatile wine to enjoy with a variety of flavors or simply on its own. It complements lightly spiced foods with fruit accents very well, like roasted pork tenderloin and mango chutney, as well as dished with ham. For a cheese pairing, try with smoked gouda or mild goat cheese.

AWARDS

94 points - BTI Tastings 88 points - Wine Enthusiast

