

HERON HILL
WINERY



Heron Hill Winery
2013 SEMI-SWEET RIESLING



Acidity: 6.3 g/L

Alcohol: 12%

Residual Sugar: 3.8%

pH: 3.36

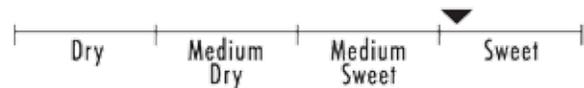
Harvest Dates: *October 3, 15, and November 1, 2013*

Bottling Date: *August 25, 2014*

Release Date: *May 15, 2015*

Appellation: *Finger Lakes*

Fermentation: *Stainless Steel, no malolactic fermentation.*



WINE CHARACTERISTICS

Notes of pear and ripe melon are joined by subtle aromas of white flowers and honey. This wine's fresh acidity balances the sweet flavors of candied lemon zest and pear nectar. It's easy-drinking, and finishes soft and smooth on the palate.

FOOD PAIRINGS

Enjoy with spicy and tangy dishes like Pork Vindaloo, or roasted meat & pineapple. It would also complement Thai mussels or crab rangoons. Serve with peach or pear sorbet as a light dessert.

For a cheese board, try with sharp cheddar and creamy Brie along with peach chutney.

