

Heron Hill Winery

2014 SEMI-SWEET RIESLING



Acidity: 8.5 g/L

Alcohol: 12%

Residual Sugar: 3.7 %

pH: 3.20

Harvest Date: October 17-21, 2014

Bottling Date: January 14, 2016

Release Date: July 1, 2016

Appellation: Finger Lakes

Winemaker's notes: blend of six different vineyard lots; 100% Riesling; fermentation in

stainless steel

WINE CHARACTERISTICS

Notes of apricot and raw honey are joined by subtle aromas of white flowers. This wine has a soft, almost creamy mouthfeel balanced by the sweet flavors of candied orange zest and juicy pear.

It's easy-drinking with a clean finish.

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.

AWARDS

Double Gold - Finger Lakes International Wine Competition