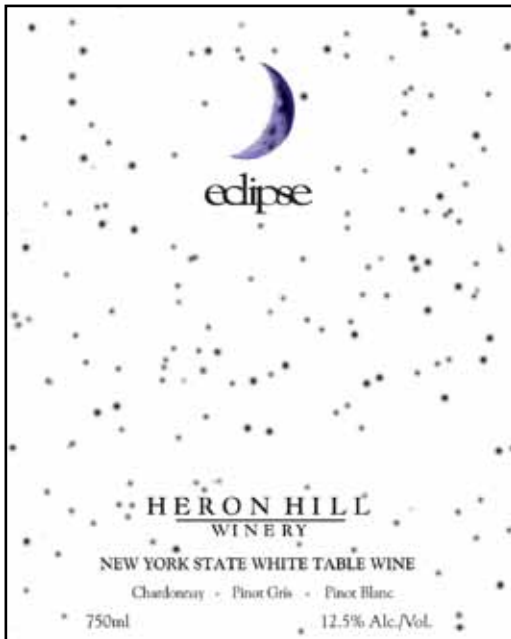


HERON HILL
WINERY



Heron Hill Winery

2013 ECLIPSE WHITE



Blend: 52% Chardonnay, 26% Pinot Blanc

22% Pinot Gris

Acidity: 6.0 g/L

Alcohol: 12.5%

RS: .6%

pH: 3.48

Bottling Date: Oct. 27, 2014

Appellation: New York

Fermentation: Stainless Steel Tanks

WINE CHARACTERISTICS

An exotic blend of Chardonnay, Pinot Gris and Pinot Blanc. Each component of the blend has been fermented in stainless steel tanks to let each varietal express itself. The Chardonnay brings out the citrus character of the wine, while aromas of peach from the Pinot Gris and pear from the Pinot Blanc make this wine an elegant, fruity wine. Tropical fruit and citrus aromas fill the glass, along with subtle floral notes in the background. The rich & voluptuous mouthfeel is balanced by vibrant acidity.

FOOD PAIRINGS

Wonderful and complete on its own chilled to 50-55°F. This white blend is a refreshing accompaniment to raw shellfish, lobster roll, or crab legs. Also, this wine would pair well with a mild vegetable stir-fry or grilled chicken with roasted vegetables. For a cheese pairing, try with fresh goat cheese with thyme & lemon.

