

Heron Hill Winery

2015 ECLIPSE WHITE



Varietal blend: 40% Chardonnay, 37% Pinot Blanc, 23% Pinot Gris

Acidity: 6.8 g/L Alcohol: 12.5%

Residual sugar: .2%

pH: 3.45

Bottling date: August 3, 2016

Release date: June 1, 2017

Appellation: New York

Aging: stainless steel tanks

WINE CHARACTERISTICS

An exotic blend of Chardonnay, Pinot Gris and Pinot Blanc. Each component of the blend has been fermented separately in stainless steel tanks to let each varietal express itself. The Chardonnay brings out the citrus aromatics and green apple character of the wine, while notes of nectarine from the Pinot Gris and a roundness from the Pinot Blanc make this an elegant blend. This bright wine has hints of coconut with a clean, soft lime acidity on the finish.

FOOD PAIRINGS

Wonderful and complete on its own chilled to 50-55°F. This white blend is a refreshing accompaniment to raw shellfish, crab legs, grilled freshwater fish or grilled citrus chicken. Also, this wine would stand-up to a brown butter & sage sauce. For a cheese pairing, try with fresh goat cheese with thyme.

AWARDS

86 Points - Wine Spectator