

HERON HILL
WINERY



WINEMAKER: Barry Tortolon
For Inquiries: marketing@heronhill.com
800-441-4241 | www.heronhill.com
9301 County Route 76, Hammondsport, NY

2017 Ingle Vineyard Blaufränkisch

Wine Specs

Varietal blend: 100% Blaufränkisch

Acidity: 6.3 g/L

Alcohol: 13.1%

Residual sugar: 0%

pH: 3.62

Harvest Date: September 28th, 2017

Bottling date: November 19th, 2019

Release date: December 21st, 2019

Cases Produced: 46

Vineyard Notes

Appellation: Finger Lakes

Blaufränkisch grapes sourced from our estate vineyards on the west side of Canandaigua Lake

Fermentation/Winemaking

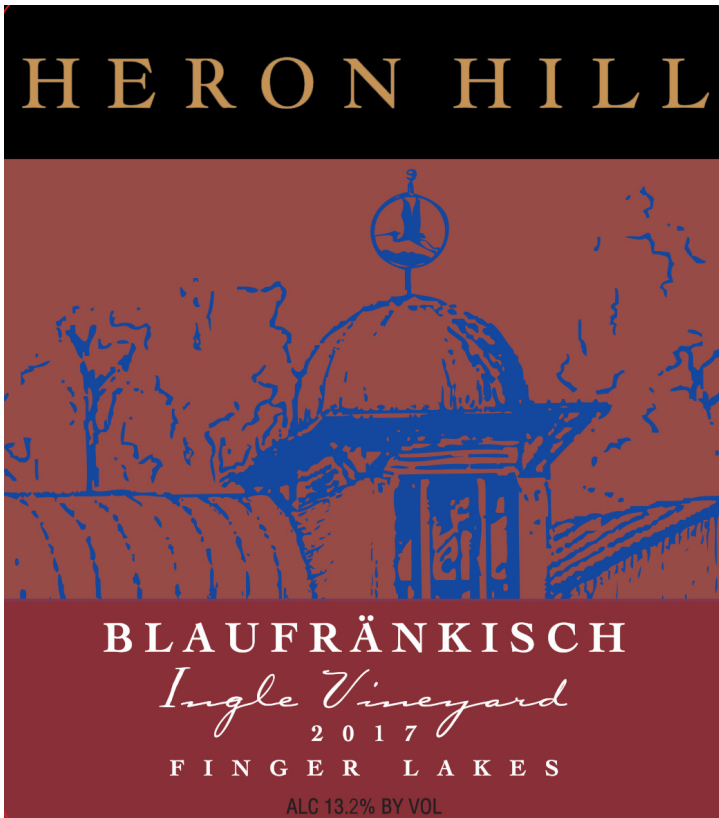
11 days of skin contact prior to pressing.
Aged 18 months in French oak barrels.

Tasting Notes

Bold aromas of black cherry and mulberry. Bright and supple, showing flavors of black currant and black cherry.

Food Pairing Suggestions

Hard cheeses and berries, chicken, duck and any kind of lighter meat, like pork loin



Dedicated to excellence in winemaking in the Finger Lakes region since 1977

To learn more about Heron Hill wines visit us and taste our full portfolio of wines at 3 different locations.

Sustainably Produced and Bottled with Solar Energy

We are in the midst of a green revolution. To owner John Ingle, going green means giving respect. Respect for the land by farming sustainably. Most importantly it means respect for the consumer by giving them our very best product and by educating them about Heron Hill's long-term goals of environmental balance.