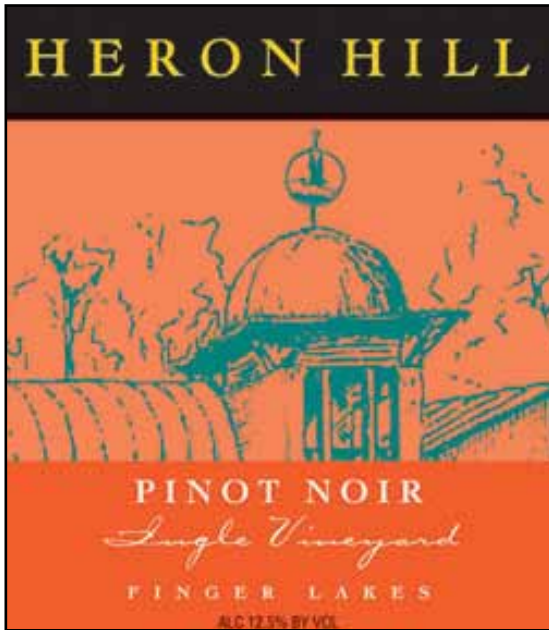


HERON HILL
WINERY



Heron Hill Winery

2011 INGLE VINEYARD PINOT NOIR



Acidity: 5.5 g/L

Alcohol: 12.5%

Sugar: < .01%

pH: 3.61

Harvest Date: September 20, 2011

Bottling Date: November 13, 2013

Release Date: March 1, 2014

Vineyard Notes: *Ingle Vineyard, west side of Canandaigua Lake*

Appellation: *Finger Lakes*

Fermentation: *14 days maceration on the skins, followed by malolactic fermentation in stainless steel tank*

Aging: *22 months in French and Eastern European oak barrels, with 10% new oak*

WINE CHARACTERISTICS

A very complex nose beginning with aromas of leather, tobacco, and cedar. Aeration reveals ripe fruit aromas such as red cherry, strawberry, wild blueberries and rhubarb jam. Flowy and linear through the mid palate. Tannins are still young and will evolve with time in the bottle. This elegant wine has a spicy finish with notes of clove & fennel seed and a hint of smokiness.

FOOD PAIRINGS

Enjoy this wine with a variety of cured meat such as prosciutto and sopressata. It will also complement small game such as quail, rabbit, pheasant or duck. Grilled salmon on a cedar plank would also pair well.

For a cheese pairing, try with semi-sharp to sharp cheeses such as Comté, Tomme de Savoie, or even a mild cow milk blue cheese like Blue d'Auvergne.

