

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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9301 County Route 76, Hammondsport, NY

## 2016 Ingle Vineyard The Chosen Spot

### Wine Specs

Varietal blend: 50% Cabernet Franc, 25% Cabernet Sauvignon, 25% Merlot  
Acidity: 5.9 g/L  
Alcohol: 13.5%  
Residual sugar: 0%  
pH: 3.66  
Harvest Date: September 29, 2016, October 19th & 20th, 2016  
Bottling date: November 30th, 2018  
Release date: December 14th, 2018  
Cases Produced: 193

### Vineyard Notes

Appellation: Finger Lakes  
Grapes sourced from our estate vineyards on the west side of Canandaigua Lake

### Fermentation/Winemaking

The components aged separately and select barrels were blended together. Aged 18- 20 months in French, American and Hungarian oak barrels.

### Tasting Notes

A smooth red wine blended from hand-picked, sustainably farmed Ingle Vineyard grapes. There are balanced tannins and notes of mulberry & tobacco. This wine has great aging potential.

### Food Pairing Suggestions

This wine would stand up to grilled meats like Delmonico or Porterhouse steak. For a cheese pairing, try with Gouda or creamy blue cheese.

## HERON HILL



THE CHOSEN SPOT  
*Ingle Vineyard*  
2016  
FINGER LAKES RED BLEND

RED WINE

**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.