

HERON HILL  
WINERY



*Heron Hill Winery*  
2004 LATE HARVEST RIESLING



Acidity: 8.8 g/l

Alcohol: 9%

Sugar: 9%

pH: 3.31

Harvest: 29° Brix

Harvest Date: October 22, 2004

Bottling Date: May 5, 2005

Release Date: September 1, 2005

Vineyard Notes: Ingle Vineyard, west side of  
Canandaigua Lake

Appellation: Finger Lakes

Fermentation: Stainless Steel

Varietal: 100% Riesling

Winemakers Notes: Upon release, can age 5 to 10 years

### WINE CHARACTERISTICS

An elegant and complex wine with a bouquet of honey and orange peel immersed in a velvet texture with lively acidity and a seamless finish. All grapes are hand harvested with sorting done in the vineyard. About 50% of the fruit was botrytised and about 10% were raisined berries.

### FOOD PAIRINGS

Like most dessert wines, this wine is meant to be enjoyed on it's own after a meal or paired with desserts like apple pie, cheesecake, almond danish or a soft cheese and fruit platter. Try it with Pears al Vino Bianco.

### AWARDS

Gold Sweepstakes - 2007 Monterey Wine Competition

Best in Class and Gold Medal - 2005 New York Wine and Food Classic

Double Gold Medal - 2007 Taster's Guilds International Wine Judging

Gold Medal - 2007 Riverside International Wine Competition

Gold Medal - 2007 San Diego International Wine Competition

90 Points - Robert Parker

17 Points - Jancis Robinson

