

HERON HILL
WINERY



Heron Hill Winery

2012 RIESLING RESERVE



Acidity: 8.3 g/l

Alcohol: 12.5%

Sugar: 1.2%

pH: 3.01

Harvest Notes: 21.2° Brix

Harvest Date: Oct. 3, 2012 (Heron Hill) and
Sept. 25, 2012 (Cayuga Lake)

Bottling Date: September 4, 2013

Release Date: September 27, 2013

Vineyard Notes: 30% Heron Hill Estate,
70% Hosmer Vineyards

Appellation: Finger Lakes

Fermentation: Stainless Steel

Winemakers Notes: 300 cases produced.

Drink now until 2018. "While working on the blends for the Classic Rieslings, I blended these two tanks together and I thought the delightful result was worthy of being labeled as a Reserve."

WINE CHARACTERISTICS

Ingle Vineyard and Heron Hill Estate Rieslings have a low crop to ensure the highest quality grapes. The grapes were whole bunch pressed to ensure the cleanest and purest juice. Aromas of limestone, pineapple and white peach are immediately present on the nose, as the wine opens up—floral notes coupled with minerality are reminiscent of spring morning dew. Natural sweetness enhances the wine's volume with notes of honeydew and lime. Flavors of grapefruit and honeydew carry through the lively finish.

FOOD PAIRINGS

This elegant wine would pair nicely with simply prepared broiled white fish like cod or flounder, as well as steamed seafood like crab or shellfish. It would also complement grilled zucchini. As a cheese accompaniment, try with mild creamy cheeses or fresh mozzarella.