H <u>E R O N H I L</u> WINERY



2012 GEWÜRZTRAMINER RESERVE



Acidity: 6.3 g/L Alcohol: 12.5% Sugar:1.7% pH: 3.63 Harvest: 20.8 degrees Brix Harvest Date: Sept. 7-15,2012 Bottling Date: Sept. 4, 2013 Release Date: Sept. 27, 2013 Vineyard Notes: Grapes sourced from the west side of Seneca Lake and Keuka Lake. Appellation: Finger Lakes Winemaker's Notes: 220 cases produced. This is Heron Hill's first ever Gewürztraminer.

WINE CHARACTERISTICS

Very fragrant nose with aromas of sweet flowers, lychee, and cantaloupe. The soft palate harmoniously complements the exotic floral notes and fruitiness-this wine has a long & elegant finish. The grape skins remained in contact with the juice for twenty-four hours to allow the extraction of aromatics from the skin.

FOOD PAIRINGS

Enjoy this wine with Asian-inspired foods like curry chicken or grilled pork with roasted pineapple. For a cheese pairing, try with sharp hard cheese like Asiago or even a creamy blue cheese.