

Heron Hill Winery

2014 RIESLING RESERVE



Acidity: 8.1 g/L Alcohol: 12.5%

Residual sugar: .9%

pH: 3.32

Harvest date: October 9, 2014 Bottling date: August 3, 2016 Release date: September 19, 2016

Appellation: Finger Lakes Fermentation: Stainless Steel

Vineyard notes: Blend of two blocks from Heron Hill estate

210 cases produced.

WINE CHARACTERISTICS

The grapes were whole bunch pressed to ensure the cleanest and purest juice. Aromas of limestone, pineapple and white peach come through on this elegant wine. The acidity is balanced by soft and juicy notes of honeydew followed by a lingering bright finish.

FOOD PAIRINGS

Enjoy this wine with simply prepared broiled white fish like cod or flounder, as well as steamed seafood such as crab or shellfish. It would also complement Prosciutto or lean pork. As a cheese accompaniment, try with mild creamy cheeses or fresh mozzarella.

AWARDS

90 points Wine Enthusiast

