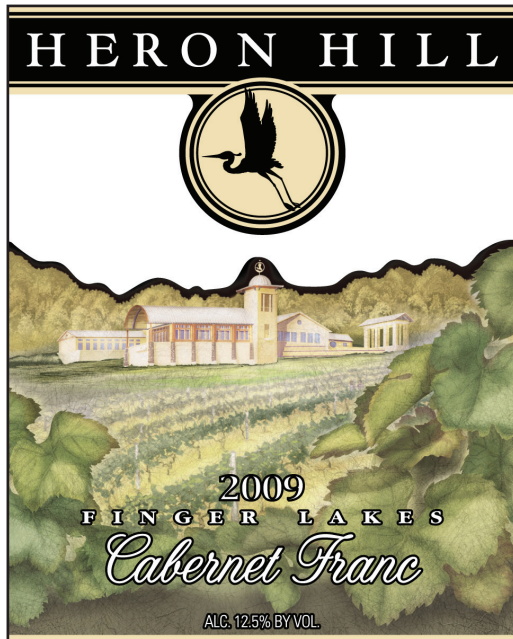


HERON HILL
WINERY



Heron Hill Winery

2009 CABERNET FRANC



Acidity: 6.1 g/l

Alcohol: 12.5%

Sugar: 0.2%

pH: 3.51

Harvest Notes: 21° Brix

Harvest Date: October 30, 2009

Bottling Date: November 3, 2011

Release Date: November 18, 2011

Appellation: Finger Lakes

Fermentation: Stainless Steel Tanks

Aging: 25 months in French, Hungarian & American oak

Winemakers Notes: Drink now until 2019

WINE CHARACTERISTICS

The Cabernet Franc displays eucalyptus and toasted oak at first, the bouquet then evolves towards ripe red currant and blackberry aromas to become a very complex wine. Soft in the palate, this wine is quite flavorful with notes of boysenberry and tobacco. This wine is young but supple, the tannins contribute to its crisp and lingering finish.

FOOD PAIRINGS

Although a young wine, this Cabernet Franc pairs well with grilled red meat and soft cheeses like Brie. After a few years in the cellar it will go well with venison, stew and sharp cheese.

