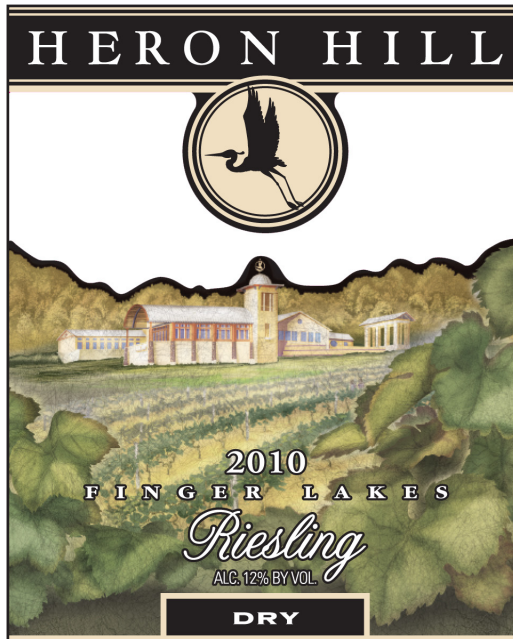


HERON HILL
WINERY



Heron Hill Winery

2010 DRY RIESLING



Acidity: 8.8 g/l

Alcohol: 12%

Sugar: 0.6%

pH: 2.88

Harvest Notes: 20.7° Brix

Harvest Date: October 5-10, 2010

Bottling Date: October 4, 2011

Release Date: February 1, 2012

Appellation: Finger Lakes

Fermentation: Stainless Steel

Winemakers Notes: Drink now until 2017

WINE CHARACTERISTICS

Heron Hill's Dry Riesling is crisp with a sharp, well-defined balance and an acidic backbone making it a perfect food wine. It is an elegant wine with a subtle bouquet including tones of citrus, peach, apple and hints of mineral in the background.

FOOD PAIRINGS

Wonderful and complete on its own chilled to 50-55°F. Works well with hard-to-pair items such as salad with balsamic vinaigrette or a Thai Curry Coconut Prawn Soup. This wine also goes along with spicy food like Curry Chicken or Hunan Pork. It works best with white meat and raw seafood like raw clams and shrimp cocktail.

AWARDS

Gold - Florida State Fair Competition

