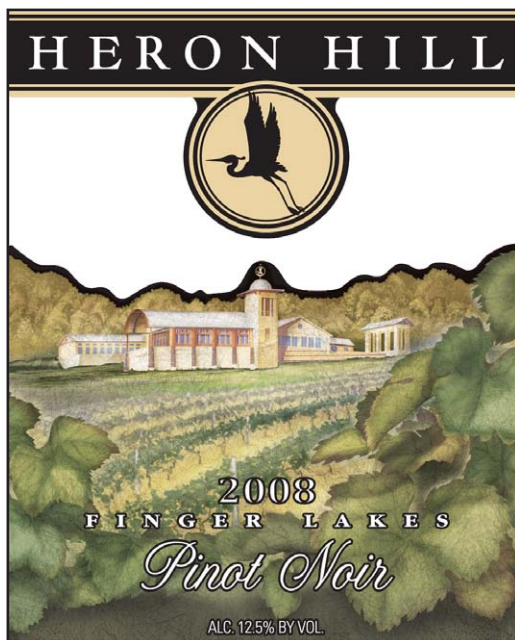


HERON HILL
WINERY



Heron Hill Winery

2008 PINOT NOIR



Acidity: 5.6 g/l

Alcohol: 12.5%

Sugar: 0.04%

pH: 3.57

Harvest Notes: 21.2° Brix

Harvest Date: October 7, 2008

Release Date: March 5, 2011

Appellation: Finger Lakes

Fermentation: Aged for 12 months in barrels

Winemakers Notes: Drink now until 2013

WINE CHARACTERISTICS

This medium body Pinot Noir exudes red, ripe cherry, strawberry and clove aromas with toast overtones. The 2008 Pinot Noir is soft and smooth on the palate, the tannins enhance its lively finish.

FOOD PAIRINGS

This is an ideal food wine. Enjoy with Atlantic salmon on a cedar plank with rosemary, game dishes and sharp cheeses. It's also nice with an appetizer of smoked meats and mild cheeses.

