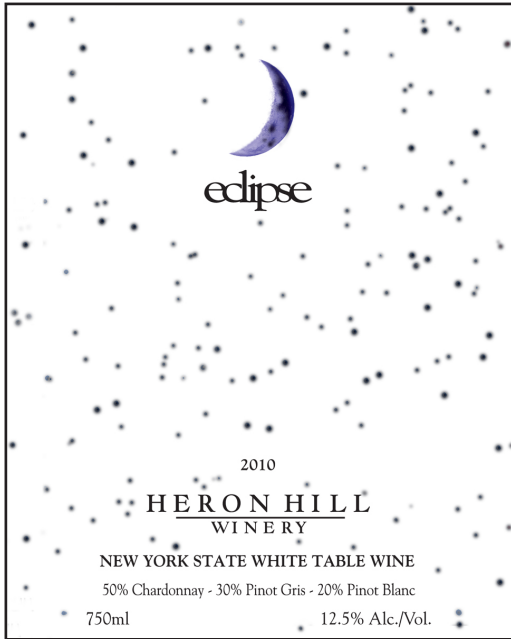


HERON HILL  
WINERY



*Heron Hill Winery*

2010 ECLIPSE WHITE



**Blend:** 50% Chardonnay, 30% Pinot Gris, 20% Pinot Blanc

**Acidity:** 6.7 g/l

**Alcohol:** 12.5%

**Sugar:** 0.24%

**pH:** 3.32

**Harvest Notes:** 21.2° Brix

**Bottle Date:** September 20, 2011

**Harvest Date:** Chardonnay (Cayuga) - September 16, 2010

Pinot Gris (Cayuga) - September 22, 2010

Pinot Blanc (Seneca) - September 16, 2010

**Release Date:** September 30, 2011

**Appellation:** New York

**Fermentation:** Stainless Steel Tanks

**Winemakers Notes:** Drink now until 2016

WINE CHARACTERISTICS

An exotic blend of Chardonnay, Pinot Gris and Pinot Blanc. Each component of the blend has been fermented in stainless steel tanks to let each varietal express itself. The Chardonnay brings up the citrus character of the wine, while aromas of peach from the Pinot Gris and pear from the Pinot Blanc make this wine an elegant, fruity wine. A short aging on the lees after fermentation gives a hint of walnut on the palate. This also makes for a very smooth and subtle lingering finish. This wine is very versatile in terms of food pairing, from shellfish, grilled fish, to poultry (grilled or with a cream sauce). It is also a wonderful wine to sip at parties.

FOOD PAIRINGS

Wonderful and complete on its own chilled to 50-55°F. Matches well with all white meats and heartier fish dishes especially when complimented by cream sauces. A great entertaining wine with appetizers (spinach and artichoke dip). Works great with Greek style foods (Souvlaki and Tzaziki Sauce).

