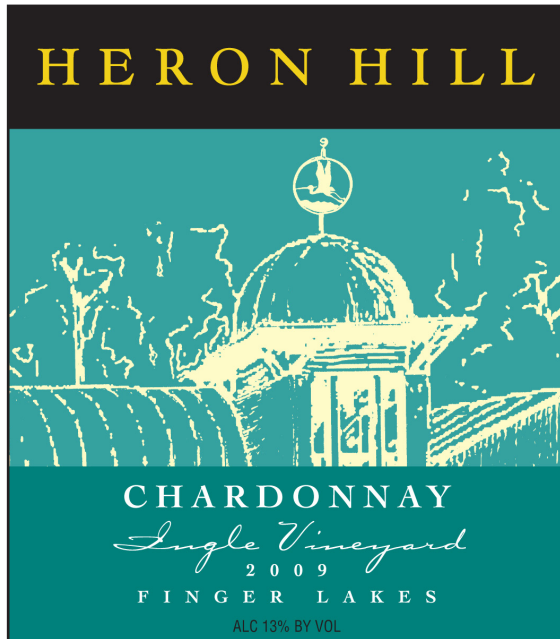


HERON HILL
WINERY



Heron Hill Winery

2009 INGLE VINEYARD CHARDONNAY



Acidity: 8.6 g/l

Alcohol: 13%

Sugar: 1.04%

pH: 2.96

Harvest: 21.5° Brix

Harvest Date: October 21, 2009

Bottling Date: April 7, 2011

Release Date: May 27, 2011

Vineyard Notes: *Ingle Vineyard, west side of Canandaigua Lake "Vern's Block"*

Appellation: *Finger Lakes*

Fermentation: *Barrel aged for 14 months*

Oak: *Russian and Hungarian (1 year-old oak)*

Winemakers Notes: *Drink now until 2015*

WINE CHARACTERISTICS

An elegantly structured wine with layers of fruit, mineral and oak, this wine will continue to gain in complexity for the next several years. Grapes are hand picked and whole bunch pressed to keep the integrity of the fruit and accentuate the terroir of Ingle Vineyard. Fermentation is started in steel then transferred to oak to finish and aged for 10 months "sur lie", which allows for less oak extraction. The Ingle Vineyard Chardonnay remains lightly oaked despite spending 14 months in Russian and Hungarian oak. After fermentation ceases the barrels are stirred (battonage) twice a week until the new year, then twice a month until summer, and in the end once a month in order to improve mid-palate structure. All of this attention to detail is reflected in this extraordinary wine.

FOOD PAIRINGS

Pairs well with poultry and roasted white meats but still retains enough citrus and acidity to go well with most delicate fish dishes. Try this wine with grilled Atlantic salmon on a cedar plank or stuffed mushroom caps. This will also compliment mild hard cheeses like Manchego or Vasterbotten.

