

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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9301 County Route 76, Hammondsport, NY

## 2017 Ingle Vineyard Chardonnay

### Wine Specs

Varietal blend: 100% Chardonnay

Acidity: 5.9 g/L

Alcohol: 13.1%

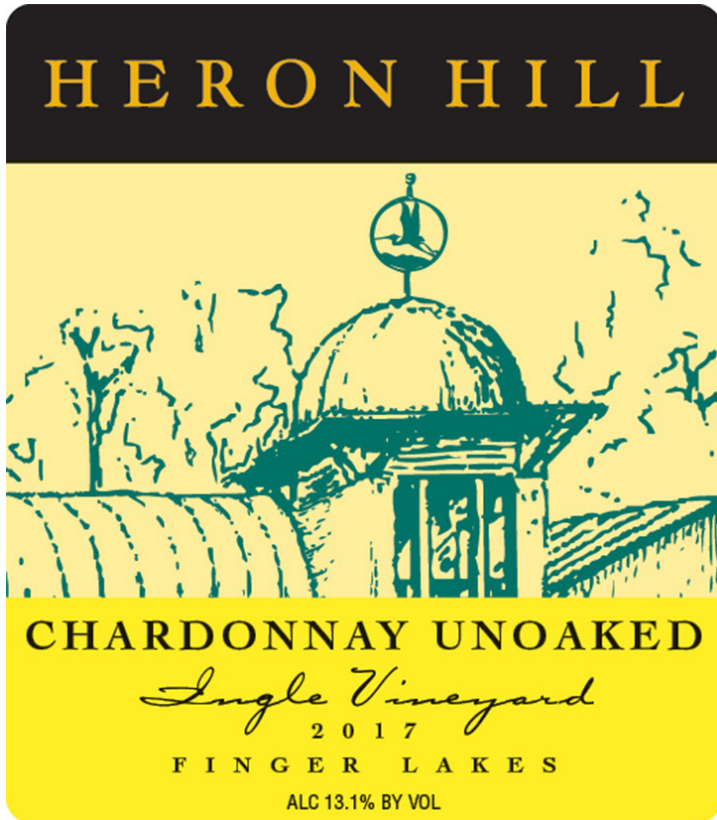
Residual sugar: 0.3%

pH: 3.40

Harvest Date: September 26, 2017

Bottling date: August 23, 2018

Release date: July 1, 2019



### Vineyard Notes

Appellation: Finger Lakes

Chardonnay grapes sourced from our estate vineyards on the west side of Canandaigua Lake

### Fermentation/Winemaking

fermented in stainless steel tanks

### Tasting Notes

Bright & elegantly structured with citrus and green apple aromas with a subtle minerality. Notes of lemon curd, mango and ginger linger.

### Food Pairing Suggestions

Lemon chicken, or delicately seasoned grilled shrimp. For a cheese pairing, try with a mild Manchego.

**Dedicated to excellence in winemaking in the Finger Lakes region since 1977**

To learn more about Heron Hill wines visit us and taste our full portfolio of wines at 3 different locations.

### Sustainably Produced and Bottled with Solar Energy

We are in the midst of a green revolution. To owner John Ingle, going green means giving respect. Respect for the land by farming sustainably. Most importantly it means respect for the consumer by giving them our very best product and by educating them about Heron Hill's long-term goals of environmental balance.