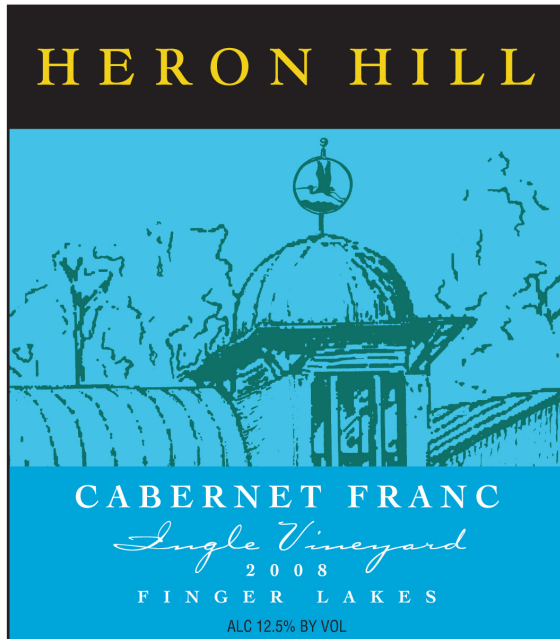


HERON HILL
WINERY



Heron Hill Winery

2008 INGLE VINEYARD CABERNET FRANC



Acidity: 6.4g/l

Alcohol: 12.5%

Sugar: 0.3%

pH: 3.42

Harvest: 19.5° and 21.5° Brix (two lots)

Harvest Date: November 4th and 6th, 2008

Bottling Date: November 3, 2010

Release Date: November 24, 2010

Vineyard Notes: Ingle Vineyard, west side of Canandaigua Lake

Appellation: Finger Lakes

Fermentation: Stainless Steel

Oak: 80% European and 20% American

Varietal: 83% Cabernet Franc, 12% Cabernet Sauvignon, 5% Merlot

Winemakers Notes: Drink now until 2017

WINE CHARACTERISTICS

At first sight this Cabernet Franc shows us a rich plum color with the intense saturation showing us promise of a solid wine. The aroma begins with fresh cherries and plums with just a hint of eucalyptus. The full round body of this single vineyard wine is fully embraced by the rich taste of black raspberries and black current in the mouthfeel. Velvety tannins contribute to the very long and lingering finish.

FOOD PAIRINGS

As a young wine, this will pair well with grilled steak and Brie. As it ages in the bottle it will pair with beef, venison stew, roasted duck and an assortment of goat cheeses.

AWARDS

86 Points - *Wine Enthusiast*

