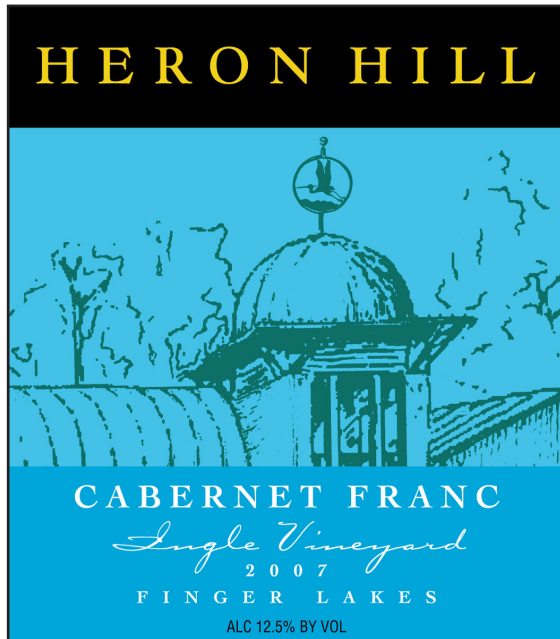


HERON HILL
WINERY



Heron Hill Winery

2007 INGLE VINEYARD CABERNET FRANC



Acidity: 5.9 g/l

Alcohol: 12.5%

Sugar: 0.02%

pH: 3.38

Harvest: 22.25° Brix

Harvest Date: October 30, 2007

Bottling Date: September 9, 2009

Release Date: May 5, 2010

Vineyard Notes: Ingle Vineyard, west side of
Canandaigua Lake

Appellation: Finger Lakes

Fermentation: Stainless

Oak: European

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

Winemakers Notes: Drink now until 2016

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 mouth-feel. Velvety tannins contribute to the very long and lingering finish.

Originally the vineyard was planted to 95% Cabernet Franc and 5% Merlot to be the basis for this wine. Upon closer inspection we have identified a number of Cabernet Sauvignon vines planted amongst the Cabernet Franc, perhaps a mix-up at the vine nursery. We have determined by walking the vineyards that there is about 12% Cabernet Sauvignon planted.

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.

