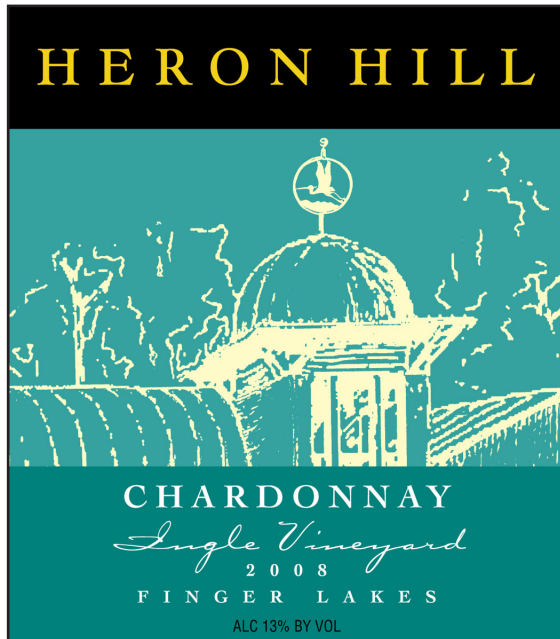


HERON HILL
WINERY



Heron Hill Winery

2008 INGLE VINEYARD CHARDONNAY



Acidity: 7 g/l

Alcohol: 13%

Sugar: 0.2%

pH: 3.16

Harvest: 22.9° Brix

Harvest Date: October 16, 2008

Bottling Date: September 2, 2009

Release Date: January 18, 2010

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

Appellation: Finger Lakes

Fermentation: Barrel aged for 10 months

Oak: New Russian and Hungarian

Winemakers Notes: Drink now until 2014

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. Barrel fermented in 100% new oak barrels (1/2 Hungarian, 1/2 Russian) and aged for 10 months "sur lie". 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. The final blend is 70% barrel fermented (from "Vern's Plot") and 30% stainless steel (from "Carl's Plot"). 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.

