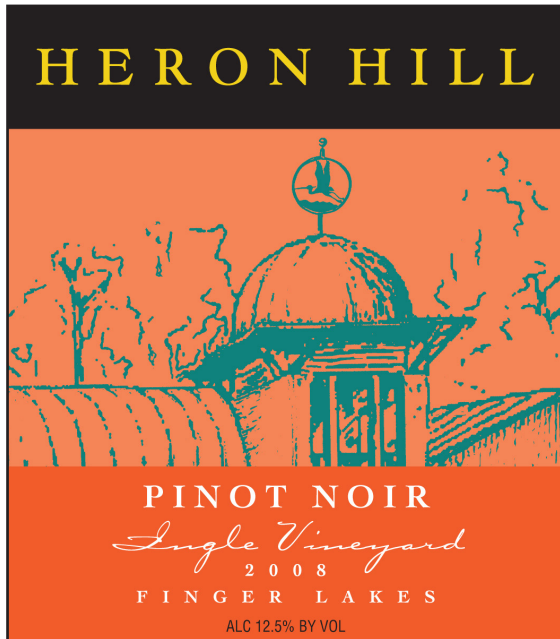


HERON HILL  
WINERY



*Heron Hill Winery*

2008 INGLE VINEYARD PINOT NOIR



**Acidity:** 6.3 g/l

**Alcohol:** 12.5%

**Sugar:** 0.02%

**pH:** 3.40

**Harvest Date:** October 2, 2008

**Bottling Date:** June 8, 2011

**Release Date:** June 20, 2011

**Vineyard Notes:** Ingle Vineyard, west side of  
Canandaigua Lake

**Appellation:** Finger Lakes

**Fermentation:** Stainless Steel

**Oak:** 1 year old New European, 2 year old European

**Winemakers Notes:** Drink now until 2014

**WINE CHARACTERISTICS**

A mix of clones coupled with ultra low yields has produced a lighter bodied yet ethereally aromatic Pinot Noir that surprises the taste. Despite being lighter in color this wine displays a real sense of terroir. Hand picked grapes are de-stemmed, but not crushed to maximize fruit and minimize bitter seed tannins, and then fermented on the skins. Subtle aromas of fresh cherries and griotte are encompassed by a earthiness of aged leather. A hint of cedar and pine tree with slight pepper and clove notes leads into soft tannins on the mid-palette. The palate has a smooth, medium body which contributes to the roundness of the wine.

**FOOD PAIRINGS**

Silky and aromatic this wine matches well with charcuterie platters including prosciutto, sopressata and pâté. This wine will also compliment roasted duck, venison stew and hard cheeses such as sharp cheddar and comté.

