

HERON HILL WINERY



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

2016 Ingle Vineyard Pinot Noir

Wine Specs

Varietal blend: 100% Pinot Noir

Acidity: 6.2 g/L

Alcohol: 13.3%

Residual sugar: 0%

pH: 3.69

Harvest Date: September 20th, 2016

Bottling date: November 20th, 2018

Release date: December 8th, 2018

Cases Produced: 351

Vineyard Notes

Appellation: Finger Lakes

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

Fermentation/Winemaking

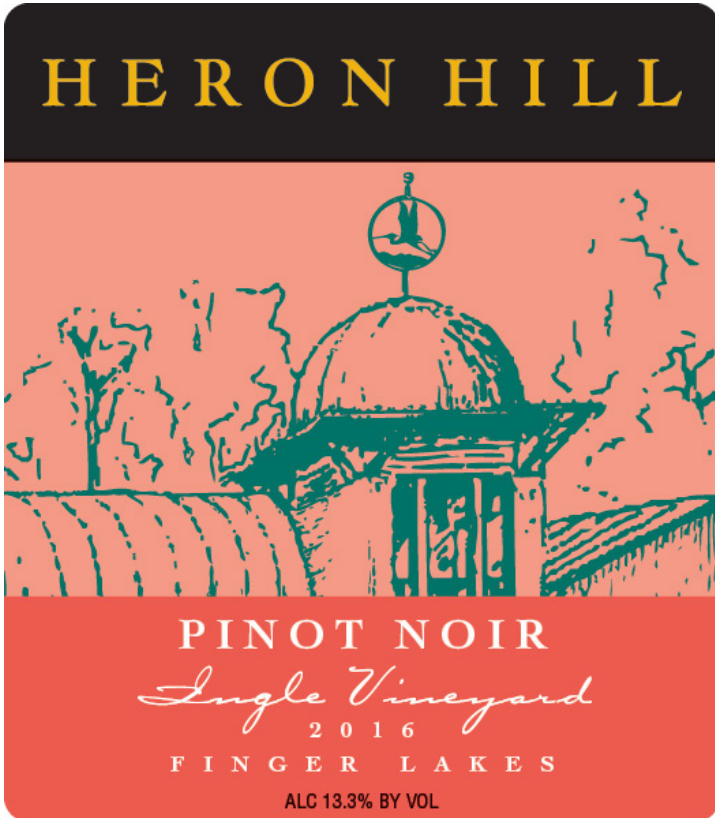
12 days of skin contact prior to pressing.
Aged 20 months in French oak barrels.

Tasting Notes

Fruit forward notes of raspberry and cherry. A delicate wine accented with a touch of spice, vanilla and granite minerality. The finish has a balanced acidity and soft tannins.

Food Pairing Suggestions

Enjoy this wine with a variety of cured meat such as prosciutto and sopressata. It will also complement grilled salmon on a cedar plank very well. For a cheese pairing, try with semi-sharp to sharp cheeses such as Comté, or Gruyere.



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.