

HERON HILL  
WINERY



*Heron Hill Winery*

2005 LATE HARVEST MUSCAT OTTONEL



Acidity: 7.2 g/l

Alcohol: 11.5%

Sugar: 8.5%

pH: 3.1

Harvest: 29° Brix

Harvest Date: November 1, 2005

Bottling Date: April 6, 2006

Release Date: May 23, 2008

Vineyard Notes: Heron Hill Estate

Appellation: Finger Lakes

Fermentation: Stainless Steel

Varietal: 85% Muscat, 10% Riesling, 5% Chardonnay

Winemakers Notes: Drink now until 2012

WINE CHARACTERISTICS

A soft, creamy smooth wine offering delicate flavors of orange peel, white peach, honey, and flowers. This medium sweet full-bodied Muscat has refreshing acidity that carries the intricate flavors through a long, harmonious finish. This wine was produced from a 39 year old estate vineyard and was a small crop harvested later than normal resulting in 46 cases made. The last one made from the estate was in 1988.

FOOD PAIRINGS

Enjoy on its own after a meal or tempt your palate by pairing it with desserts such as Quince and Orange Tart, Plum Upside-Down Cake, or Coconut Crème Brûlée.

