

HERON HILL
WINERY



Heron Hill Winery

2007 LATE HARVEST VIDAL BLANC



Acidity: 7.8 g/l

Alcohol: 9.5%

Sugar: 13.5%

pH: 3.33

Harvest: 29° Brix

Harvest Date: November 27-28, 2007

Bottling Date: June 12, 2008

Release Date: September 27, 2008

Vineyard Notes: North side of Keuka Lake
and East side of Seneca Lake

Appellation: Finger Lakes

Fermentation: Stainless Steel

Varietal: 100% Vidal Blanc

Winemakers Notes: Upon release, can age 5 to 10 years

WINE CHARACTERISTICS

This extraordinary late harvest wine exhibits peach and mango aromas with a hint of vanilla, balanced by an exotic, spicy finish that invites another taste. All grapes are hand harvested with sorting done in the vineyard. Grapes are left sweet and dehydrated by several hard frosts before harvest.

FOOD PAIRINGS

Like most dessert wines, this wine is meant to be enjoyed on its own after a meal or paired with desserts like stone fruit tarts, flan, bread pudding or goat cheese with walnuts and a honey drizzle.

AWARDS

Gold - Florida State Fair International Wine Competition

Gold, 90 Points - BTI World Wine Championships

Double Gold, Chairman's Award - Riverside International Wine Competition

Best of Class - Long Beach Grand Cru

