

HERON HILL WINERY



WINEMAKER: Barry Tortolon

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9301 County Route 76, Hammondsport, NY

2017 RESERVE CHARDONNAY Macri Vineyard

Wine Specs

Varietal: 100% Chardonnay

Acidity: 7.7 g/L

Alcohol: 13%

Residual sugar: 0.3%

pH: 3.35

Harvest date: October 2, 2017

Bottling date: August 9th, 2018

Release date: September 17th, 2018

Cases Produced: 418

Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from Macri Vineyards on Canandaigua Lake

Fermentation

Primary fermentation and full malolactic fermentation in French oak barrels. Aged on lees to impart rich flavor and soften the tannin

Tasting Notes

Fresh citrus and tropical fruit accented by subtle oak aromas, creating a lush and well balanced wine after being aged in French oak barrels for 10 months. Finishes soft, but lightly creamy.

Food Pairing Suggestions

Try this moderately oaked Chardonnay with light pasta dishes with a cream sauce or mushroom risotto. Also a great accent to a rich and fresh lobster dish.

For a cheese pairing, try soft to semi-soft cheeses like goat cheese.



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.