

HERON HILL
WINERY



WINEMAKER: Barry Tortolon

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9301 County Route 76, Hammondsport, NY

2017 RESERVE PINOT NOIR ROSÉ

Wine Specs

Varietal: Pinot Noir

Acidity: 7.6 g/L

Alcohol: 12.8%

Residual sugar: 0.3%

pH: 3.42

Brix at Harvest: 19.2

Harvest Date: September 26, 2017

Bottling date: March 23, 2018

Release date: April 2018

Cases Produced: 170

Vineyard Notes

Appellation: Finger Lakes

Pinot Noir grapes sourced from our Ingle Vineyard estate on the west side of Canandaigua Lake.

Fermentation

Skin contact for 8 hours after crushed.

Fermented dry in stainless steel tanks.

Tasting Notes

This 100% Pinot Noir rosé with red berry and citrus aromas and flavors finishes with subtle notes of strawberry and raspberry.

Food Pairing Suggestions

Spicy cuisine such as Indian or Thai. For appetizers, try Bruschetta or fried cauliflower. For a cheese pairing try a feta or semi-soft goat cheese spread on crusty bread.



HERON HILL

Reserve

2017 PINOT NOIR ROSÉ

INGLE VINEYARD - FINGER LAKES

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.