

Heron Hill Winery

2011 MUSCAT



Acidity: 7.0 g/L

Alcohol: 12.5%

Sugar: 1.5%

pH: 3.20

Harvest Notes: 20.2 Brix at Harvest

Harvest Date: October 11, 2011

Bottling Date: August 1, 2012

Release Date: September 26, 2012

Appellation: Finger Lakes

Fermentation: Stainless Steel

WINE CHARACTERISTICS

Elegant floral aromas of rose petals and white flowers are immediate, followed by tropical fruit such as passion fruit, pineapple, papaya and lychee. Ripe cantaloupe comes through as the wine aerates. This smooth, medium body wine has a beautiful balance between sweetness and acidity. Enjoy the very aromatic finish reminiscent of its bouquet, ending with more floral notes.

FOOD PAIRINGS

The fragrant aromas and the elegant mouthfeel make this wine a perfect candidate for an aperitif on a warm, sunny day. Pairs well with moderately spicy ethnic food like paella, tabouli, or pork and pineapple. This is also an ideal picnic wine, enjoy with slightly tangy hard cheese like Asiago and a charcuterie platter.

