

HERON HILL
WINERY



WINEMAKER: Jordan Harris
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9301 County Route 76, Hammondsport, NY

2017 Ingle Vineyard Cabernet Franc

Wine Specs

Varietal blend: 100% Cabernet Franc
Acidity: 6.1 g/L
Alcohol: 13.4%
Residual sugar: 0%
pH: 3.62
Harvest Dates: October 11th,
14th and 26th 2017
Bottling date: August 5, 2020
Release date: TBD

Vineyard Notes

Appellation: Finger Lakes
Cabernet Franc grapes sourced from
our estate vineyards on the west side of
Canandaigua Lake

Fermentation/Winemaking

14 days of skin contact prior to pressing.
Aged 20 months in European & American
oak barrels.

Tasting Notes

This medium ruby colored wine is all about
elegance and complexity. The nose is
inviting with raspberry, smoke, eucalyp-
tus and stony minerality. Like classic Cab
Franc, the medium bodied palate has silky
but abundant tannins and perfect acidity.
In the mouth great fruit comes through
with red currant, raspberry and floral notes
leading to a pleasant fruit driven finish.

Food Pairing Suggestions

This wine would complement a filet mi-
gnon with cranberry reduction or lamb
chops with fresh mint relish. For a cheese
pairing, try with an earthy Brie.

HERON HILL



CABERNET FRANC

Ingle Vineyard
2017

FINGER LAKES

ALC 13.4% BY VOL

**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
both of our 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.