HERONHILL



HERON HILL



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. WINEMAKER: Jordan Harris For Inquiries: marketing@heronhill.com 800-441-4241 | www.heronhill.com 9301 County Route 76, Hammondsport, NY

2017 Ingle Vineyard The Chosen Spot

Wine Specs

Varietal blend: 50% Cabernet Franc, 25% Cabernet Sauvignon, 25% Merlot Acidity: 8.8 g/L Alcohol: 13.5% Residual sugar: 0% pH: 3.58 Harvest Date: October 11, 2017 October 14th & 26th, 2017 Bottling date: August 4, 2020 Release date: TBD Cases Produced: 526

Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from our estate vineyards

on the west side of Canandaigua Lake Fermentation/Winemaking

The components aged separately and select barrels were blended together. Aged 18- 20 months in French, American and Hungarian oak barrels.

Tasting Notes

A dark ruby to violet wine with intense aromatics of cassis, black raspberry, licorice and mint. The mouthfeel shows silky tannins, bright acidity and red berry fruit with smoke and cranberry notes on the finish.

Food Pairing Suggestions

This wine is perfect for grilled meats like Delmonico or Porterhouse steak. The fruit intensity and fresh acid also makes this wine great with Asian inspired dishes like a Vietnamese Ox-tail stew flavored with Star Anise, cinnamon, and coriander.