

HERON HILL WINERY



WINEMAKER: Barry Tortolon
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9301 County Route 76, Hammondsport, NY

2017 Ingle Vineyard Riesling

Wine Specs

Varietal blend: 100% Riesling

Acidity: 7.5 g/L

Alcohol: 13.1%

Residual sugar: 1.3%

pH: 3.00

Harvest Date: October 25, 2017

Bottling date: July 11, 2018

Release date: August 1, 2018

Cases Produced: 925

Vineyard Notes

Appellation: Finger Lakes

Riesling grapes sourced from our estate vineyards on the west side of Canandaigua Lake

Fermentation/Winemaking

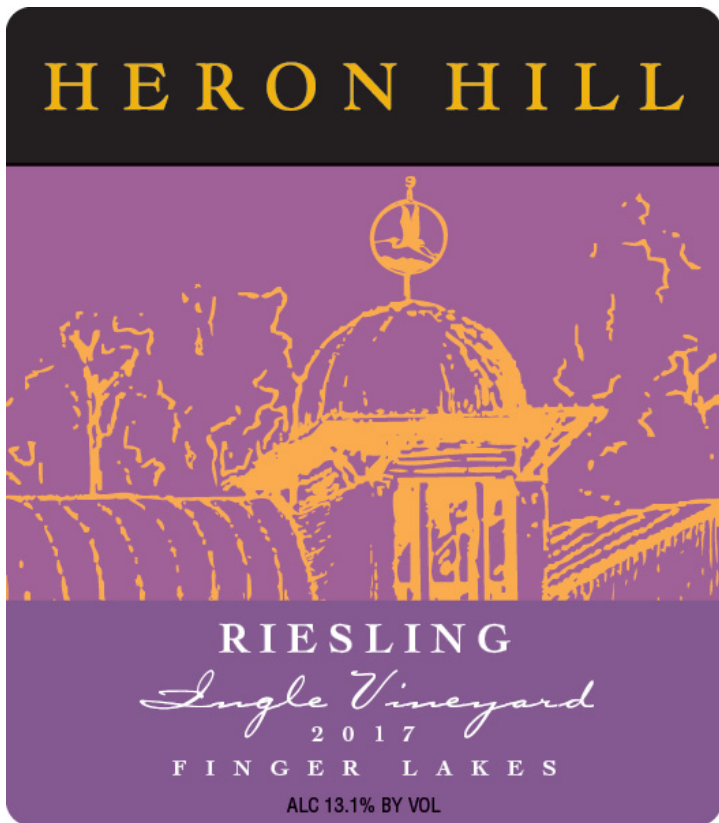
fermented in stainless steel tanks

Tasting Notes

The Ingle Vineyard Riesling reflects the natural elegance and bouquet of the Riesling grape. This crisp white wine presents flavors of apple, lemon and a hint of melon.

Food Pairing Suggestions

This wine is a perfect match with raw oysters. Also enjoy with sautéed German sausages with bacon and apple sauerkraut. For a cheese pairing, try a young cheddar or Manchego.



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.