



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

WINEMAKER: Jordan Harris

2018 CLASSIC CABERNET FRANC

Wine Specs

Varietal blend: 100% Cabernet Franc

Acidity: 6.5 g/L Alcohol: 13.1%

Residual sugar: 0%

pH: 3.25

Harvest Date: 10/27/2018

Bottling date: December 10, 2020

Release date: April 2021 Cases Produced: 902

Vineyard Notes

Appellation: Finger Lakes
Cabernet Franc grapes sourced from
Morris Vineyards on Seneca Lake,
Hosmer Vineyards on Cayuga Lake
and Pendleton Vineyards Rushville, NY

Fermentation

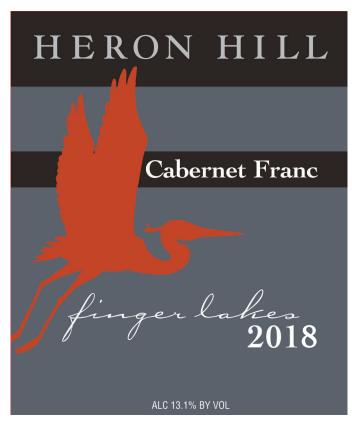
Fermented 12 days on the skins then pressed after skin contact. Aged 16 months in Neutral French oak.

Tasting Notes

A medium ruby colored Cabernet Franc with classic character. The nose is charming with raspberry, strawberry, red current, herbs, and mint coming through. On the palate, this wine is fresh and medium bodied with lovely fruit and medium tannins and impressive length.

Food Pairing Suggestions

This wine is great pairing with lighter meats like a simple grilled Pork chop or even braised pork belly. A real treat would be to enjoy this wine with some Carnitas and Pollo Adobo tacos!



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.