

HERON HILL WINERY



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

2018 CLASSIC SEMI- DRY RIESLING

Specs

Varietal: 100% Riesling

Acidity: 7.4 g/L

Alcohol: 11.7%

Residual sugar: 1.9%

pH: 3.39

Harvest date: October 10th-24, 2018

Bottling date: October 29, 2019

Release date: Nov. 19, 2019

Cases Produced: 1,488

Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from Keuka Lake estate and other lots from Cayuga, Seneca & Canandaigua Lakes.

Fermentation

Four different lots were selected, then fermented separately and blended together before bottling.

Tasting Notes

Stone fruit aromas such as apricot and white peach lead in to this vibrant, mouth-watering Riesling. Our most popular style of Riesling, this versatile wine is ripe and beautifully balanced. The finish lingers with fresh minerality and notes of orange zest.

Food Pairing Suggestions

It complements lightly spiced foods with fruit accents very well, like pork tenderloin with mango chutney, as well as ham, or roasted squash. For a cheese pairing, try with mild goat cheese.

HERON HILL

Est. 1977



finger lakes
2018

Semi-Dry Riesling

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.