





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

Wine Specs

Varietal: 100% Gewürztraminer

Acidity: 6.9 g/L Alcohol: 12.6%

Residual sugar: 0%

pH: 3.51

Harvest Date: September 20, 2018 Bottling date: October 15, 2019 Release date: February 1, 2021

Cases Produced: 336

Vineyard Notes

Appelation: Finger Lakes

Grapes sourced from Morris and Doyle Vineyards on West side of Seneca Lake.

Fermentation

8 hours with skin contact before pressing. Fermented in stainless steel tanks.

Tasting Notes

A medium straw colored wine, true to form with intense floral, peach pit, candied apricot and cantaloupe notes. The palate is soft and luscious but bone dry with stone fruit, Asian pear and some minerality leading to a pleasant and lingering finish.

Food Pairing Suggestions

The softness and richer mouthfeel of this wine makes it great for pairing with rich and aromatic foods. Try with Asian spice pork loin, salty full cheeses like Gruyere or Blue cheese