

# HERON HILL WINERY



## 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

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800-441-4241 | [www.heronhill.com](http://www.heronhill.com)

9301 County Route 76, Hammondsport, NY

# 2018 RESERVE PINOT NOIR

## Wine Specs

Varietal: 100 % Pinot Noir

Alcohol: 13.3%

Residual sugar: 0%

pH: 3.78

Harvest Date: September 15, 2018

Bottling date: August 12, 2020

Release date: TBD

Cases Produced: 336

## Vineyard Notes

Appellation: Finger Lakes

Pinot Noir grapes sourced from Hosmer  
Vineyards on Cayuga Lake and Morris  
Vineyards on Seneca Lake

## Fermentation & Aging

12 days of skin contact before pressing  
grapes. Aged 20 months in French oak

## Tasting Notes

A medium garnet pretty wine with diverse  
aromas of floral, leather, raspberry and  
cranberry on the nose. This wine follows  
through with a medium body, silky textures,  
fine acid and a great red berry fruit. A real  
crowd pleaser Pinot Noir.

## Food Pairing Suggestions

Don't be too heavy handed with this charm-  
ing wine. A simple roast chicken or duck  
breast served with some seasonal vegeta-  
bles and you've got a winner.