

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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## 2018 CLASSIC SEMI-SWEET RIESLING Wine Specs

Varietal: 100% Riesling  
Acidity: 7.8 g/L  
Alcohol: 11.4%  
Residual sugar: 4.3%  
pH: 3.18  
Harvest date: October 4-10th, 2018  
Bottling date: November 20, 2019  
Release date: Dec 20th, 2019  
Cases Produced: 1,284

### 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

Notes of pear and raw honey are joined by subtle floral aromas. This wine has soft tropical and citrus flavors balanced by a white peach and apricot finish.

### Food Pairing Suggestions

Spicy and tangy dishes like roasted meat & pineapple. It would also complement Thai mussels or crab rangoons. For a cheese board, try with sharp cheddar and creamy Brie along with peach chutney.

## HERON HILL

*Est. 1977*



Semi-Sweet 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.