

HERON HILL WINERY



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

2018 ECLIPSE ROSÉ

Wine Specs

Varietal blend: 45% Cabernet Sauvignon
& 55% Merlot

Acidity: 4.9 g/L

Alcohol: 13.3%

Residual sugar: 0.3%

pH: 3.8

Brix at Harvest: 20.8, 21.9

Harvest Date: October 17th, 27th,
November 2nd, 2018

Bottling date: May 8, 2019

Release date: May 17, 2019

Cases Produced: 849

Vineyard Notes

Appellation: New York State

Merlot and Cabernet Sauvignon grapes
sourced from Long Island and Finger
Lakes.

Fermentation

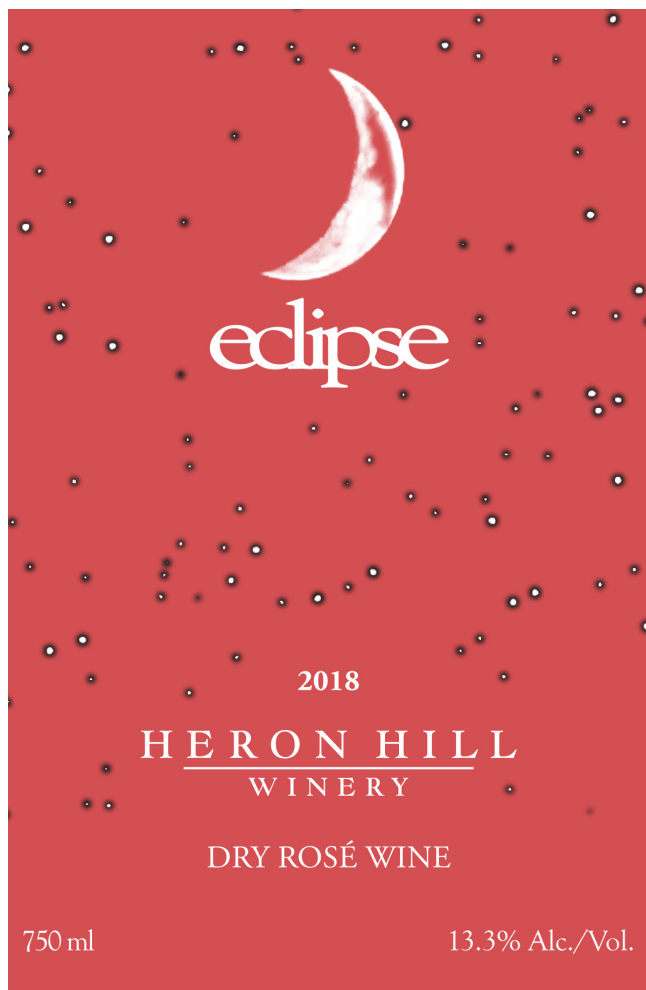
18 hours of skin contact prior to pressing.
Fermented dry in stainless steel tanks.

Tasting Notes

This Rosé blend brings a refreshing breath
of strawberry and tart cranberry followed
with a hint of tart strawberry and cherry
finishing with slight minerality.

Food Pairing Suggestions

Light salads, white meat, or mildly spiced
curries. For a cheese pairing try smoked
gouda.



**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.