

HERON HILL WINERY



WINEMAKER: Jordan Harris
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9301 County Route 76, Hammondsport, NY

2019 CLASSIC

SEMI-SWEET RIESLING

Wine Specs

Varietal: 100% Riesling Acidity: 8.9

Alcohol: 12.5%

Residual sugar: 4.3

pH: 3.00

Harvest date: October 2019

Bottling date: January 27, 2021

Release date: TBD Cases

Produced: 1400

Vineyard Notes

Appellation: Finger Lakes

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

Fermentation

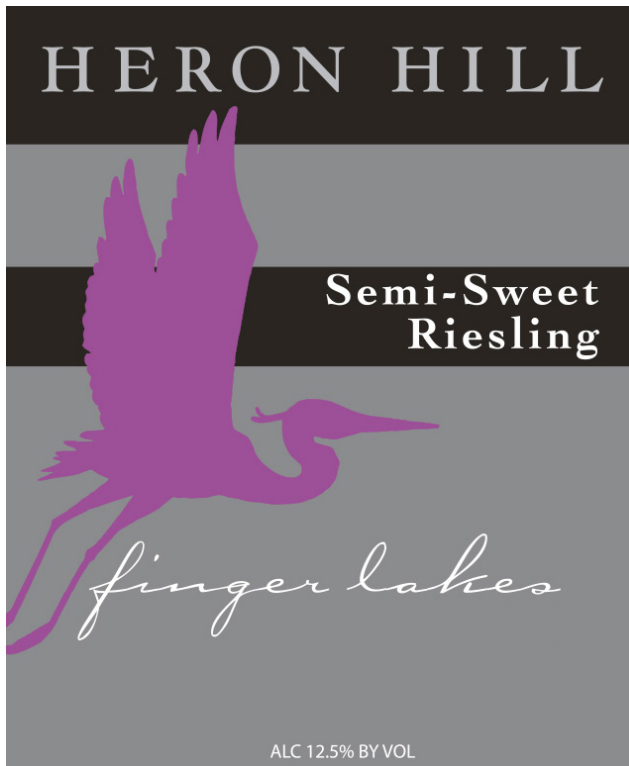
Four different lots were selected, then fermented separately and blended together before bottling.

Tasting Notes

A very friendly, exotic and fruit forward style of Riesling. The nose shoots from the glass with peach, nectarine, guava and meyer lemon notes. The palate is medium to full with superb intensity showing its exotic nature, a great balance with fresh acid and delicious sweetness.

Food Pairing Suggestions

The sweetness, moderate alcohol and beautiful aromatic intensity make this a great pairing for spicy Asian cuisine. Try with spicy green papaya salad.



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.