

HERON HILL WINERY



WINEMAKER: Barry Tortolon
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9301 County Route 76, Hammondsport, NY

2019 ECLIPSE ROSÉ

Wine Specs

Varietal blend: 53% Cabernet

Sauvignon & 47% Merlot

Acidity: 6.4 g/L

Alcohol: 13.4%

Residual sugar: 0.2%

pH: 3.32

Brix at Harvest: 20.5, 22.8

Harvest Date: October 22nd, 24th, 31st

Bottling date:

Release date:

Cases Produced: 750

Vineyard Notes

Appellation: New York State

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

Fermentation

20 hours of skin contact prior to pressing.

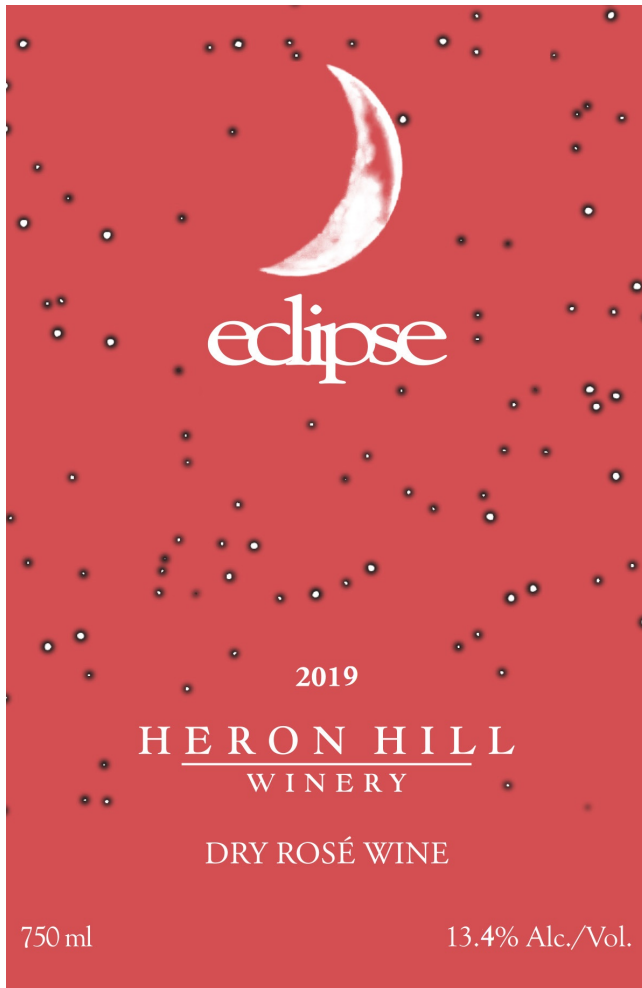
Fermented dry in stainless steel tanks.

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.