



BLAUFRÄNKISCH

Ingle Vineyard

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FINGER LAKES

ALC 13% BYVOL

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.

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2020 Ingle Vineyard Blaufränkisch

Wine Specs

Varietal blend: 100% Blaufränkisch

Acidity: 6.6 g/L Alcohol: 13%

Residual sugar: 0%

pH: 3.59

Harvest Date: October 15, 2020 Bottling date: August 24, 2021

Release date: TBD
Cases Produced: 125

Vineyard Notes

Appellation: Finger Lakes
Blaufränkisch grapes sourced from our
estate vineyards on the west side of
Canandaigua Lake

Fermentation/Winemaking

Open top fermented to softly extract the color and body of the fruit. 26 days of skin contact prior to pressing. Aged 10 months in French Oak barrels.

Tasting Notes

A dark and brooding wine with loads of character. Dark purple in color with aromatic notes of cassis, bramble, blackberry, plum and flowers. The palate is rich and round with silky ripe tannins and just enough acidity.

Food Pairing Suggestions

Enjoy with a leg of lamb or seared duck breasts or by the fire with a good book on a cold FLX winter night.