#### HERON HILL WINERY





## 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.

WINEMAKER: Jordan Harris For Inquiries: info@heronhill.com 800-441-4241 | www.heronhill.com 9301 County Route 76, Hammondsport, NY

# 2020 LATE HARVEST VIDAL BLANC

#### Wine Specs

Varietal: 100% Vidal Blanc

Acidity: 9 g/L Alcohol: 10%

Residual sugar: 7.4%

pH: 3.14

Harvest date: November 12th, 2020

Bottling date: July 1st 2021 Release date: October 2021

Cases Produced: 152

#### Vineyard Notes

Appelation: Finger Lakes
Grapes sourced from our Keuka
Estate on site of the winery.

#### **Fermentation**

After whole cluster pressing of the fruit, the juice was cool fermented and aged in stainless steel tanks.

### **Tasting Notes**

A very refined and balanced dessert wine. The aromatics are concentrated but not overwhelming with floral notes, pineapple, peach, cantaloupe and honey.

The palate is medium bodied with fresh acidity, balancing the sweetness and making this wine a lovely sipper.

#### Food Pairing Suggestions

A wonderful wine on its own or with medium sweetness desserts like fresh fruit and custard, créme brûlée with persimmon, or a cheese course. If you are feeling indulgent, pair with foie gras