

HERON HILL WINERY



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

2017 CLASSIC SEMI-SWEET RIESLING

Wine Specs

Varietal: 100% Riesling

Acidity: 7.8 g/L

Alcohol: 12.5%

Residual sugar: 4.2%

pH: 3.17

Harvest date: October 4-10th, 2017

Bottling date: May 17, 2018

Release date: June 19, 2018

Cases Produced: 1,011

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

Notes of pear and raw honey are joined by subtle floral aromas. This wine has soft tropical and citrus flavors balanced by a white peach and apricot finish.

Food Pairing Suggestions

Spicy and tangy dishes like roasted meat & pineapple. It would also complement Thai mussels or crab rangoons. For a cheese board, try with sharp cheddar and creamy Brie along with peach chutney.



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.