# HERONHILL



HERON HILL MIESLING ICEWINE Lugle Vineyard 2 0 1 6 F I N G E R LAKES ALC 13.3% 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 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.

### Tips on serving ice wine.

Temperature: 50-55° F. Don't overchill; put it in the fridge only an hour or two before serving. If served in a dessert wine glass, a half bottle will serve six to eight people with about two ounces apiece: the wine is so sweet that a little goes a long way. WINEMAKER: Barry Tortolon For Inquiries: marketing@heronhill.com 800-441-4241 | www.heronhill.com 9301 County Route 76, Hammondsport, NY

# INGLE VINEYARD RIESLING ICE WINE

# Wine Specs

Varietal: Riesling Acidity: 5.8 g/L Alcohol: 13.3% Brix at Harvest: 45 degree brix Residual sugar: 22% pH: 3.80 Harvest date: January 6, 2016 Bottling date: September 11th, 2018 Release date: October 7th, 2018

# Vineyard Notes

Appelation: Finger Lakes Grapes were naturally frozen on the vine then the frosty clusters are hand-picked from our estate vineyards on the west side of Canandaigua Lake.

# Winemaking Notes

The grapes are gently pressed while still frozen to extract only the juice while leaving water behind in the form of ice.

### Tasting Notes

The aroma of saffron lends a sweet and spicy, earthy undertone to this smooth honey textured ice wine. The palate is richly concentrated with sweet stone fruit and candied tangerine with citrusy acidity.

# Food Pairing Suggestions

Sip this luxurious wine alone as dessert, or with fresh fruit. Also try a pate dish for a non-dessert pairing. For a cheese pairing, try a richer and more intense cheese that can stand up to the wine like Camembert.