

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
For Inquiries: [marketing@heronhill.com](mailto:marketing@heronhill.com)  
800-441-4241 | [www.heronhill.com](http://www.heronhill.com)  
9301 County Route 76, Hammondsport, NY

## 2016 RESERVE MERLOT

### Wine Specs

Varietal: 100 % Merlot

Acidity: 5.2 g/L

Alcohol: 13.8%

Residual sugar: 0%

pH: 3.72

Harvest Date: November 2, 2016

Bottling date: November 30, 2018

Release date: September 21, 2019

Cases Produced: 225

### Vineyard Notes

Appellation: New York

Grapes sourced from various vineyard sites on the North Fork of Long Island.

### Fermentation & Aging

12 days of skin contact before pressing grapes.

Aged 16 months in French & American oak.

### Tasting Notes

Subtle herbal and black pepper aromas. This merlot has medium body structure and finishes soft and clean. You may find notes of cedar, tobacco or chocolate.

### Food Pairing Suggestions

Beef Braciolo and roasted vegetables seasoned with thyme



### 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.