

HERON HILL WINERY



WINEMAKER: Barry Tortolon

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9301 County Route 76, Hammondsport, NY

2017 RESERVE RIESLING

Wine Specs

Varietal: 100% Riesling

Acidity: 7.2 g/L

Alcohol: 13%

Residual sugar: 0.3%

pH: 3.23

Harvest Date: October 20th, 2017

Bottling date: October 26, 2018

Release date: September 30, 2019

Cases Produced: 200

Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from our estate vineyards on the west side of Keuka Lake.

Fermentation/Winemaking

The grapes were whole bunch pressed to ensure the cleanest and purest juice.

Fermented in stainless steel tanks and bottle aged for one year before release.

Tasting Notes

An alluring bouquet and a quintessential Finger Lakes minerality balanced by juicy notes of pear and passionfruit.

Food Pairing Suggestions

Simply prepared broiled white fish like cod or flounder, as well as steamed seafood such as crab or shellfish. It would also complement Prosciutto or lean pork. For a cheese pairing, try with mild creamy cheeses or fresh mozzarella.



HERON HILL

Reserve

2017 RIESLING

FINGER LAKES

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.