

# HERON HILL

## WINERY



*World-class quality with Finger Lakes heritage.*

Heron Hill Winery is nestled into a hillside overlooking scenic Keuka Lake in New York's Finger Lakes region. Rated as one of the top ten most spectacular tasting rooms in the world by Travel + Leisure, the winery has become a coveted destination within New York for wine, weddings, as well as casual, outdoor food and music events on the terrace of the seasonal Blue Heron Café. For over 40 years, Heron Hill has won many awards for its distinctive, elegant wines and continues to be at the forefront of cool climate winemaking. Through perseverance and long-term dedication to excellence in winemaking and hospitality, Heron Hill Winery has become a world-class destination.

### DEDICATED TO EXCELLENCE IN WINEMAKING SINCE 1977

Heron Hill remains family-owned. For the Ingles, practicing sustainability is a way of life and means giving respect. Respect for the land in how we farm our estate vineyards, and respect for the consumer by offering wines with an authentic sense of place and by providing visitors with a friendly and informative experience.

Today, Heron Hill offers over 20 wine varieties; crisp and light Rieslings, aromatic dry Chardonnays, the winery's legendary Eclipse series, complex Pinot Noirs and Cabernet Francs, and specially crafted dessert wines.



### INGLE VINEYARD & KEUKA LAKE ESTATE

In 1972 John & Josephine Ingle first planted grapevines overlooking the west side of Canandaigua Lake. Varieties grown include Riesling, Chardonnay, Cabernet Franc, and Pinot Noir. Ingle Vineyard is located on the home property of the Ingle family, who maintain the vines along with a dedicated staff, and still harvest all the grapes by hand while following nature-friendly farming practices. The winery on Keuka Lake has 15 acres of Riesling, and newly planted red vinifera varieties such as Cabernet Franc and Blaufrankisch.

### BARRY TORTOLON - WINEMAKER

Barry was trained and educated in California where he earned a Bachelor's degree in Enology and Chemistry from California State University at Fresno, additionally he is a graduate of SUNY Morrisville with a food science and technology degree. His experience includes working at the California Agricultural Technology Institute and the Italian Swiss Colony Wine Company in California. In the Finger Lakes, Barry was an instructor at Corning Community College in the Enology and Viticulture program and has winemaking and consulting experience with well established wineries in the region. Tortolon is a lifelong resident of the Finger Lakes and lives with his wife and two sons in Dundee, NY.

