

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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## 2017 CLASSIC SEMI-DRY RIESLING

### Wine Specs

Varietal: 100% Riesling

Acidity: 7.6 g/L

Alcohol: 12.5%

Residual sugar: 1.8%

pH: 3.20

Harvest date: October 4-10th, 2017

Bottling date: August 16th, 2018

Release date: September 15th, 2018

Cases Produced: 900

### 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

Stone fruit aromas such as apricot and white peach lead in to this vibrant, mouth-watering Riesling. Our most popular style of Riesling, this versatile wine is ripe and beautifully balanced. The finish lingers with fresh minerality and notes of orange zest.

### Food Pairing Suggestions

It complements lightly spiced foods with fruit accents very well, like pork tenderloin with mango chutney, as well as ham, or roasted squash. For a cheese pairing, try with mild goat cheese.



**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.