

# HERON HILL WINERY



WINEMAKER: Barry Tortolon

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9301 County Route 76, Hammondsport, NY

## 2016 ECLIPSE RED

### Wine Specs

Varietal Blend: 37% Cabernet Sauvignon,  
37% Merlot, 26% Cabernet Franc

Acidity: 5.8 g/L

Alcohol: 13.2%

Residual sugar: 0%

pH: 3.80

Brix at Harvest: 21.8 to 23.5

Harvest Date: Oct. 23rd-Nov. 2nd, 2017

Bottling date: May 10th, 2018

Release date: May 19th, 2018

Cases Produced: 1,840

### Vineyard Notes

Appellation: New York

Grapes sourced from growers in Long  
Island and Finger Lakes

### Winemaking Notes

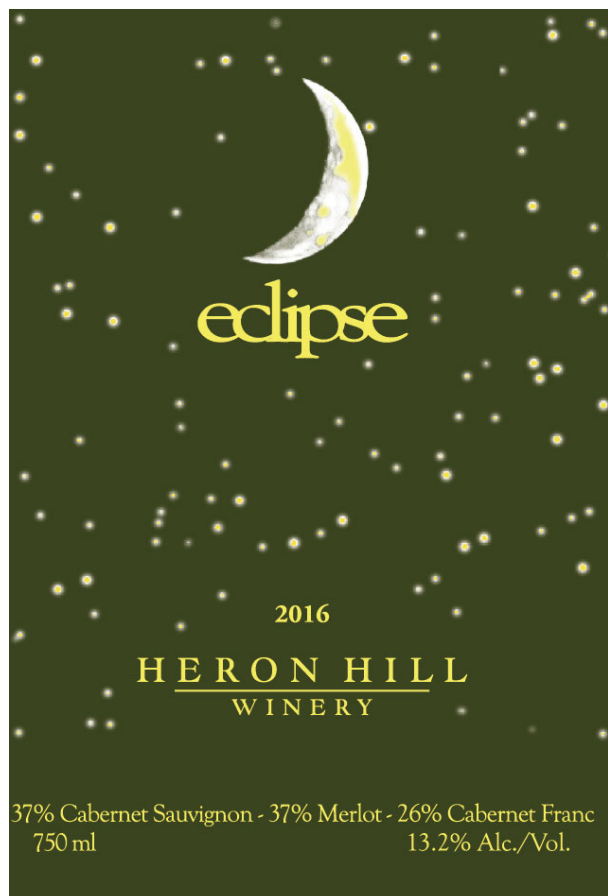
Aged 15 months in French, American and  
Hungarian oak barrels

### Tasting Notes

A well-balanced red blend with jammy  
flavors of black cherry and blackberries.  
Hints of nutmeg and licorice are in the  
background with soft tannins.

### Food Pairing Suggestions

Leg of lamb, prime rib, or grilled salmon  
with a brown sugar rub. For cheese pair-  
ings, match with sharp cheddar, rich blue  
cheese, or French Munster.



**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.