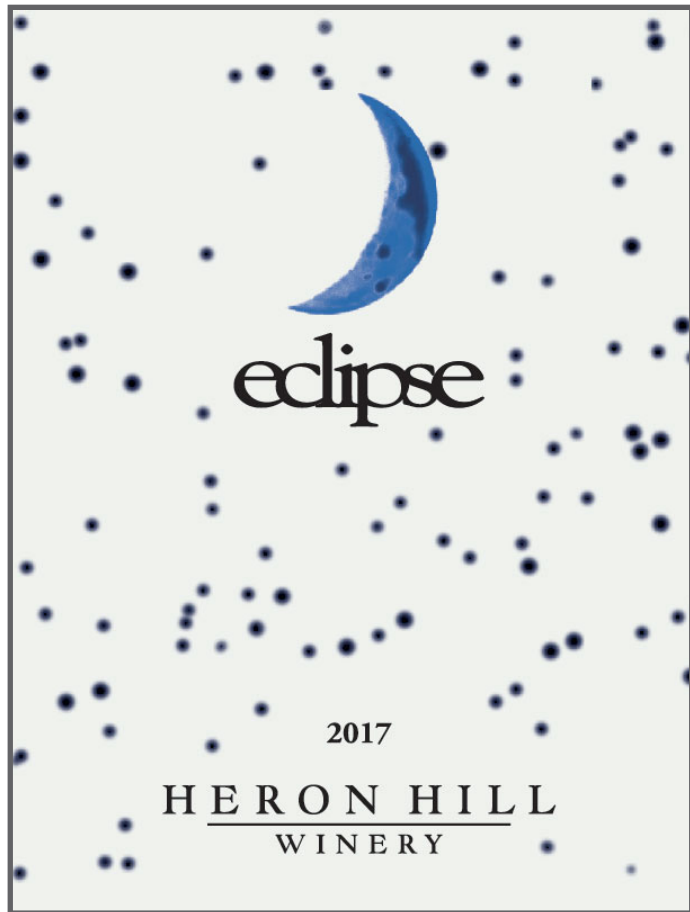


# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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## 2017 ECLIPSE WHITE

### Wine Specs

Varietal blend: 43% Pinot Blanc, 29% Pinot Gris & 28% Chardonnay

Acidity: 6.4 g/L

Alcohol: 13.1%

Residual sugar: 0.4%

pH: 3.73

Bottling date: June 20th, 2018

Release date: June 25th, 2018

Cases Produced: 1,333

### Vineyard Notes

Appellation: New York State

Grapes sourced from Long Island and various vineyard sites in the Finger Lakes.

### Fermentation

Each component of the blend has been fermented separately in stainless steel tanks to let each varietal express itself.

### Tasting Notes

The Chardonnay brings out the citrus aromatics and green apple character of the wine, while notes of nectarine and green melon from the Pinot Gris and a roundness from the Pinot Blanc make this an elegant blend.

### Food Pairing Suggestions

crab legs, grilled freshwater fish or grilled lemon and pepper chicken. For a cheese pairing, try with fresh goat cheese with herbs.

**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.