

HERON HILL
WINERY



WINEMAKER: Barry Tortolon
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9301 County Route 76, Hammondsport, NY

2016 Ingle Vineyard Cabernet Franc

Wine Specs

Varietal blend: 100% Cabernet Franc

Acidity: 6.1 g/L

Alcohol: 13.4%

Residual sugar: 0%

pH: 3.62

Harvest Date: October 19th & 20th, 2016

Bottling date: November 30th, 2018

Release date: December 8th, 2018

Cases Produced: 262

Vineyard Notes

Appellation: Finger Lakes

Cabernet Franc grapes sourced from our estate vineyards on the west side of Canandaigua Lake

Fermentation/Winemaking

14 days of skin contact prior to pressing. Aged 20 months in European & American oak barrels.

Tasting Notes

Flavors of black raspberry and currant with an underlying floral bouquet reminiscent of violets. This wine has a structured complexity and a distinctive, elegant finish.

Food Pairing Suggestions

This wine would complement a filet mignon with cranberry reduction or lamb chops with mint relish. For a cheese pairing, try with an earthy Brie.

HERON HILL



CABERNET FRANC

Ingle Vineyard

2016

FINGER LAKES

ALC 13.4% BY VOL

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.