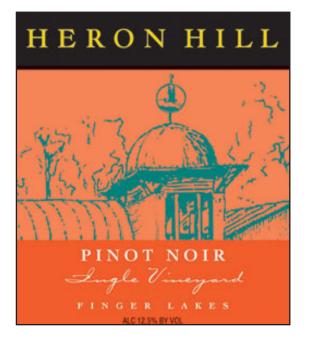
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Acidity: 5.6 g/L Alcohol: 13.3 Residual Sugar: 0% pH: 3.95 Bottling date: August 17, 2017 Release date: September 22, 2017 Vineyard notes: Ingle Vineyard, west side of Canandaigua Lake Appellation: Finger Lakes Oak Aging: 18 months in French oak barrels Production: 76 cases

## WINE CHARACTERISTICS

Made in the classic Old World style, this Pinot Noir has bright cherry aromas with subtle smoky and leather notes. Lght-bodied with good structure. Aeration reveals ripe fruit flavors such as strawberry and plum. Naturefriendly viticulture practices enhance this wine's personality, all grapes were hand-harvested.

## FOOD PAIRINGS

Enjoy this wine with a variety of cured meat such as prosciutto and sopressata. It will also complement grilled salmon on a cedar plank very well. For a cheese pairing, try with semi-sharp to sharp cheeses such as Comté, or even a mild cow milk blue cheese like Blue d'Auvergne.