

HERON HILL  
WINERY



HERON HILL

*Reserve*

2017 GRÜNER VELTLINER

FINGER LAKES

**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.

WINEMAKER: Barry Tortolon

For Inquiries: [marketing@heronhill.com](mailto:marketing@heronhill.com)

800-441-4241 | [www.heronhill.com](http://www.heronhill.com)

9301 County Route 76, Hammondsport, NY

## 2017 RESERVE GRÜNER VELTLINER

### Wine Specs

Varietal: 100% Grüner Veltliner

Acidity: 6.4 g/L

Alcohol: 12.5%

Residual sugar: 0.3%

pH: 3.34

Harvest Date: October 12th, 2017

Bottling date: May 3rd, 2018

Release date:

Cases Produced: 340

### Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from Hosmer Vineyards  
on the west side of Cayuga Lake

### Fermentation

8 hours with skin contact. Fermented  
in stainless steel tanks and aged for 4  
months on fine lees.

### Tasting Notes

This very approachable white wine has  
ripe apricot aromas with crisp flavors of  
lemon and lime, with a complex finish with  
notes of pear and almond.

### Food Pairing Suggestions

Rich or spicy inspired dishes such as  
Asian or Thai cuisine. This wine also  
holds up against more bitter vegetables  
like grilled asparagus or artichokes. For  
a cheese pairing, try a rich and creamy  
cheese like ricotta or Camembert.