

HERON HILL WINERY



WINEMAKER: Jordan Harris
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9301 County Route 76, Hammondsport, NY

2018 Ingle Vineyard Blaufränkisch

Wine Specs

Varietal blend: 100% Blaufränkisch

Acidity: 6.3 g/L

Alcohol: 13.1%

Residual sugar: 0%

pH: 3.56

Harvest Date: October 2, 2018

Bottling date: November 16th, 2020

Release date: December 4, 2020

Cases Produced: 217

Vineyard Notes

Appellation: Finger Lakes

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

Fermentation/Winemaking

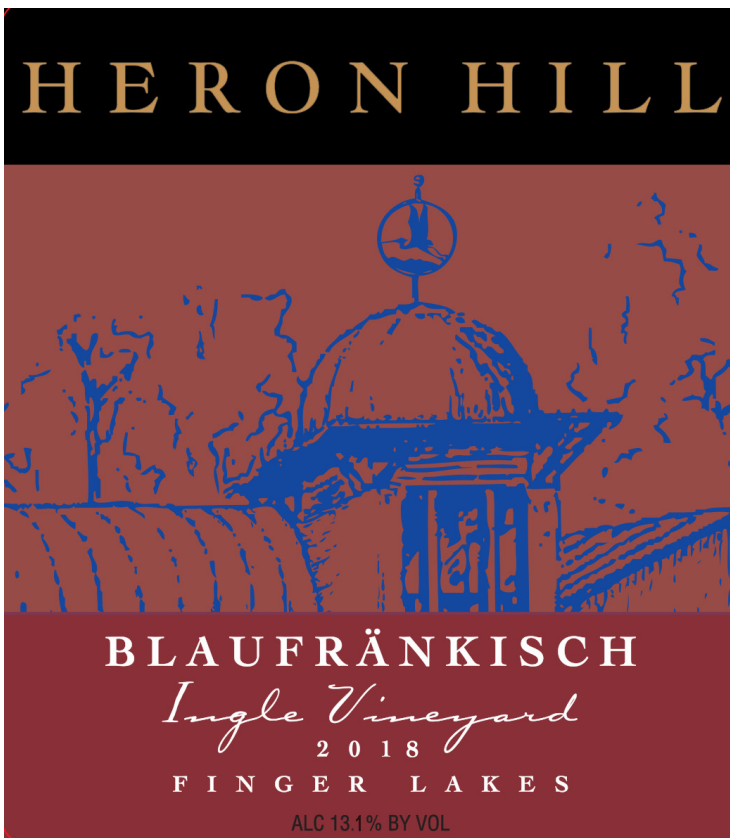
Open top fermented to softly extract the color and body of the fruit. 11 days of skin contact prior to pressing. Aged 16 months in French oak barrels.

Tasting Notes

Full bodied dry wine that features bold aromas of black cherry and mulberry. Bright and supple, showing flavors of black currant and black cherry.

Food Pairing Suggestions

Hard cheeses and berries, chicken, duck and any kind of lighter meat, like pork loin



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 both of our 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.