

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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## 2017 LATE HARVEST VIDAL BLANC

### Wine Specs

Varietal: 100% Vidal Blanc

Acidity: 9.1 g/L

Alcohol: 11.5%

Residual sugar: 14.9%

pH: 3.56

Harvest date: November 27th, 2017

Bottling date: September 11th, 2018

Release date: October 7th, 2018

Cases Produced: 107

### Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from the west side on Seneca Lake

### Fermentation

Fermented in stainless steel tanks.

Fermentation stopped early to preserve natural residual sugar

### Tasting Notes

Ripe peach and concentrated apricot flavors are present in the front palette, followed by accents of honey and dried pear. Notes of butterscotch and vanilla on the crisp finish.

### Food Pairing Suggestions

A wonderful wine on its own or lighter style desserts served cold and sweet freshly cut fruits. For a cheese pairing, try a nutty cheese, such as Comté.



### 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.