

# HERON HILL WINERY



WINEMAKER: Barry Tortolon  
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## 2017 RESERVE PINOT NOIR

### Wine Specs

Varietal: 100 % Pinot Noir

Acidity: 6.1 g/L

Alcohol: 13.1%

Residual sugar: 0%

pH: 3.81

Harvest Date: 10/4/2017 and 10/6/2017

Bottling date: June 11, 2019

Release date: July 12, 2019

Cases Produced: 609

### Vineyard Notes

Appellation: Finger Lakes

Pinot Noir grapes sourced from Hosmer Vineyards on Cayuga Lake and Morris Vineyards on Seneca Lake

### Fermentation & Aging

14 days of skin contact before pressing grapes.

Aged 14 months in French oak

### Tasting Notes

Light bodied in structure with mineral and warm spice aromas. Cherry and plum fruit dominate the palate with round tannins.

### Food Pairing Suggestions

Eggplant Parmesan or cedar plank salmon. For a cheese pairing, try a nutty, medium - firm cheese like Gruyere.



## HERON HILL

*Reserve*

2017 PINOT NOIR

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.