Heron Hill Winery CLASSIC SEMI-SWEET RIESLING



ORIGIN VINTAGE COLOR WINE TYPE

Finger Lakes 2022 White Still wine



New York Wine & Grape Foundation www.newyorkwines.org

TASTING NOTE

A wildly aromatic wine showing grapefruit, floral, peach and ginger notes. The palate is all about textures and balance with bracing acidity held in check with lush

sweetness and phenolic weight and textures. The fruit comes forth on the palate as

well showing stone fruit, pear and honey leading to a long finish.

PRODUCER

Family founded and operated by John and Josephine Ingle since 1977. Second Farm Winery to receive NY Farm Winery license in NY. Sustainable growers with vineyard locations on Keuka and Canandaigua Lakes. Producing Vinifera based varietally correct dry aromatic white wines, red wines and sparkling.

VINEYARD INFORMATION

Morris Vineyard Block 2 – Vineyard is high up on the hill and in the southern portion with more silt loam soil over the shale. Results in cooler, slower ripening

soil that gives more fruit driven wines with fresh acidity.

Morris Vineyard Block 4– Lower down the slopes is more shale driven with great drainage. The resulting wines are slightly austere but concentrated and give

more savory and mineral aspects.

Doyle Pulteney- West side of Keuka Lake with steep east facing slopes, little top

soil and lots of shale. Slow to ripen and is shaded creating levels of noble rot that

adds honey and tropical notes to the more savory and austere nature of the site.

VINIFICATION

The Semi-Sweet Riesling is made largely from press fractions of the juice in order

to offer a textural experience and balance the sweetness combined with the fresh

acidity. This also tends to give the wine more perceived volume. About half of the

wine is made from press fractions and the remaining portion is free run. The lots

were fermented separately at max temperatures of 61 degrees to preserve aromatics. The fermentations were very closely watched to ensure we stopped the

ferments at exactly the right time with a perfect balance of acid and sweetness maintaining a lower alcohol. Post fermentation the lots were blended together and

filtered and bottled with no need for additions or manipulations.

RECOMMENDATION

Great with spicy Thai curries, white flesh fish topped with a spicy and tropical (mango) salsa, or around summer salads load



Heron Hill Winery CLASSIC SEMI-SWEET RIESLING



<mark>ALCOHOL</mark> 9% TOTAL ACIDITY 8.8 g/l (Tartaric)

RESIDUAL SUGAR 40.2 g/l <mark>РН</mark> 3.06

BLEND 100% Riesling

HIGHLIGHTS





BOTTLE		CASE			
SIZE	75cl		BOTTLES	12	

New York Wine & Grape Foundation www.newyorkwines.org



Product ID: 64e3df699f1c377ab177d1ce / CompanyId ID: 59f1ee199734d0772de59cd3