



CLASSIC DRY RIESLING

ORIGIN	Finger Lakes
VINTAGE	2022
COLOR	White
WINE TYPE	Still wine



TASTING NOTE

A wine of wonderful intensity, varietal character and balance. Aromatically the wine shoots from the glass with peach, lemon, lime, floral, honey and mineral notes. The palate is medium bodied with energetic acidity, balancing sweet fruit, and superb length. This wine will certainly do well with 8-12 years in bottle.

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 6 – Results in more bracing acidity, fruit and floral driven notes.

Morris Vineyard Block 1 – The resulting wines are slightly austere but concentrated and rely more on the savory and minerality.

Doyle Cross Street – Results in some levels of noble rot adding honey and tropical notes to the more savory and austere nature of the site.

Keuka Estate – Results to fruit with wonderful purity, mineral expression and fresh acidity.

Sheldrake Point – Provides a complex balance of ultra ripe fruit, married with some still austere citrus notes, great length and power.

VINIFICATION

All lots were fermented separately and went through similar processing prior to fermentation. After cold settling, the Morris and Doyle Cross Street sites were racked to stainless steel for fermentation and the Keuka Estate and Sheldrake Point to neutral French oak for fermentation. Post fermentation the stainless portions were racked, but the barrel portions were simply topped up and left on their lees for bi-weekly batonnage for 3 months. The lots were blended together after multiple trials. The end wine required no fining and was sterile filtered prior to being bottled in July 2023.

RECOMMENDATION

While this is a great aperitif wine that is also great for larger crowds, it will be equally at home with grilled brats and sauerkraut, a summer tomato salad seasoned with sumac, or ripe soft cheeses like Brie de Meaux.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
11.8%	8.6 g/l (Tartaric)	7 g/l	3.06

BLEND

100% Riesling

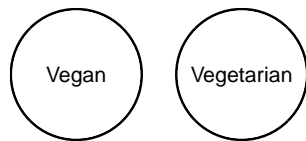
Heron Hill Winery

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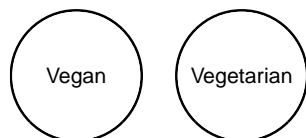
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HIGHLIGHTS



CERTIFICATIONS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

New York Wine & Grape Foundation
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