



HEART & HANDS

2012 **PINOT NOIR** - ELAINE'S VINEYARD

VINEYARD

Elaine's Vineyard is a gently sloping vineyard located in an area known as the "Banana Belt" in the Finger Lakes Viticultural Area. The vineyard overlooks the eastern shores of Seneca Lake. Vineyard Manager, John Santos is well known in the region as an innovator who has a deep understanding of the vines and vineyards he manages. He employs a "balanced vine" strategy in order to ensure appropriate yields, curtail excessive vigor, and deliver Pinot Noir grapes with intense flavors and optimum ripeness.

VINTAGE

The 2012 vintage was simply spectacular for Pinot Noir. A mild winter and unseasonably warm 80 degree March temperatures caused a record-early bud break. Warm weather continued through summer leading to the earliest harvest on record. The resulting Pinot Noir benefited from the heat, and has intense flavors and beautiful structure.

WINEMAKING

The grapes were hand picked into small 30 lb baskets and then gently hand-sorted to select only the best possible fruit. The whole clusters of grapes were then fermented in one ton bins, where they were "punched down" by hand twice per day. Fermentation lasted for 13 days, then grapes were gently basket-pressed and wine was transferred into Francois Freres French oak barrels where it aged for 12 months.

TASTING NOTES & FOOD PAIRINGS

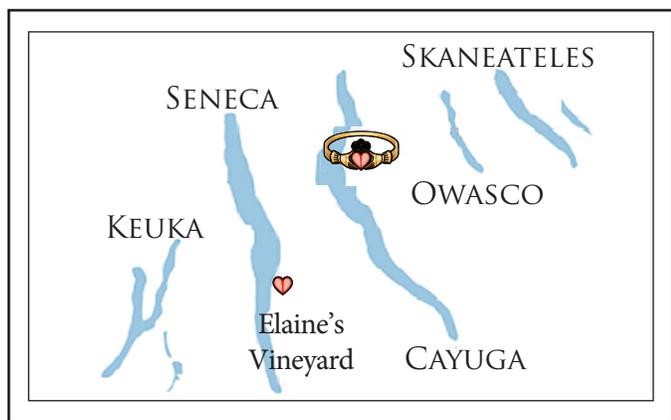
The 2012 Elaine's Vineyard Pinot Noir tempts the senses with alluring aromas of strawberries, cherries, anise and mocha, on the nose. The palate features flavors of cranberries, mushrooms, chalk and truffles. The finish is long and satisfying with medium firm tannins. Enjoy with classic Pinot Noir pairings such as beef bourguignon and pan seared duck.

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ORIGIN	Elaine's Vineyard, Seneca Lake AVA
ELEVATION	Average 844 feet above sea level
GEOLOGY	Shale
SOIL	Conesus-Lansing silt loam
CLONES	Dijon clones 115, 667, 777
YIELD	3.4 tons / acre
HARVESTED	September 17th, 2012
TA	6.4 g/L
pH	3.66
ALCOHOL	13%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak (24% new)
FILTRATION	Unfined and unfiltered
BOTTLED	September 16th, 2013
PRODUCTION	96 cases

ABOUT US



Heart & Hands is owned and operated by husband and wife team Tom and Susan Higgins. Our winery and estate vineyard are located on the east side of Cayuga lake, directly on the Onondaga limestone escarpment.

We are a boutique winery, producing around 2,000 cases per year, which allows for an intense focus on quality. We are committed to sustainably producing cool-climate wines which express the terroir of the Finger Lakes.