



# HEART & HANDS

2013 RIESLING - ESTATE VINEYARD

## VINEYARD

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The Heart & Hands Estate vineyard is situated on the Onondaga Limestone Escarpment. Vinifera grapes flourish in the presence of calcareous limestone-based soils, which provide the vines with a solid foundation for growth. The Riesling vines are located in the upper block of the vineyard, at 470 feet above sea level. The vineyard is sustainably farmed without the use of any herbicides or insecticides.

## VINTAGE

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The 2013 vintage began with a moderate winter, and was followed by a seasonal bud break and bloom. June brought a record-high 5 inches of rainfall, but happily, the summer months were hot with normal levels of precipitation for the region. The autumn weather was a winemaker's dream come true. A gorgeous, dry September delivered ample sunlight and warmth which fully ripened the Riesling fruit, while cool nights preserved acidity.

## WINEMAKING

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The Riesling grapes were hand-picked into small picking baskets, then carried to the crush pad. Each of the Riesling clones were picked separately, then blended together during destemming. The grapes were gently basket pressed, then the juice was chilled and settled. The fermentation lasted for 76 days and was stopped before dryness to allow for the retention of natural residual sugar.

## TASTING NOTES & FOOD PAIRINGS

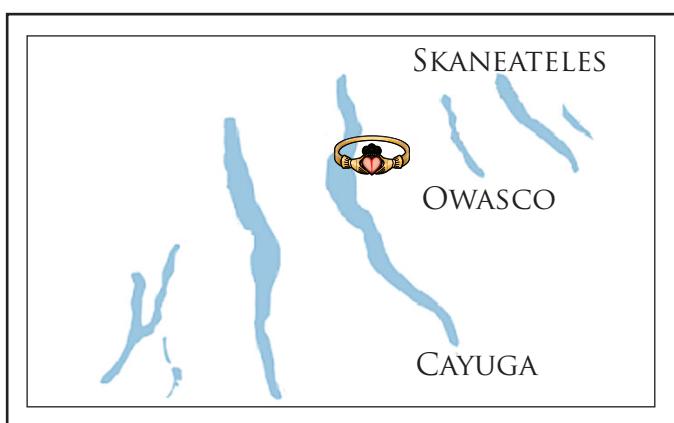
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The 2013 Estate Vineyard Riesling begins with aromas of minerals, stone fruit and key lime on the nose, followed by flavors of blood oranges and watermelon on the palate. The finish is crisp and dry with some chalkiness lingering in the backdrop. Enjoy with main dishes such as red snapper with spicy mango salsa, herb-roasted pork tenderloin with braised root vegetables, or potato, leek and mushroom gratin. Also delicious as a stand-alone apertif!

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ORIGIN	Heart & Hands Estate Vineyard , Cayuga Lake
ELEVATION	470 feet above sea level
GEOLOGY	Onondaga Limestone
SOIL	Cazenovia
CLONES	239 (61%), 198 (25%), 49 (14%)
YIELD	2 tons / acre
HARVESTED	October 18th, 2013
TA	7.0 g/L
pH	2.89
RESIDUAL SUGAR	16 g/L
ALCOHOL	12.4%
BOTTLED	June 11th, 2014
PRODUCTION	37 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.