



HEART & HANDS

2013 NUTT ROAD RIESLING - NUTT ROAD VINEYARD

VINEYARD

Nutt Road Vineyard is located on the west side of Seneca Lake and is owned by the Martini family. Vineyard manager Peter Martini's use of sustainable farming methods and his attentiveness to the vines ensure the highest quality fruit which possesses an enticing myriad of aromatics and flavors.

VINTAGE

A moderate winter was followed by a seasonal bud break and bloom. June brought a record-high 5 inches of rainfall, but happily the rest of the summer was hot with normal precipitation. A gorgeous dry September delivered ample sun which fully ripened the Riesling grapes, while cool nights preserved acidity.

WINEMAKING

Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 61 days at 52° and some batches were stopped before dryness in order to retain varietal character and vibrancy. The wine was then bottled under the Vino-Lok glass closure to preserve the essence of the wine.

TASTING NOTES & FOOD PAIRINGS

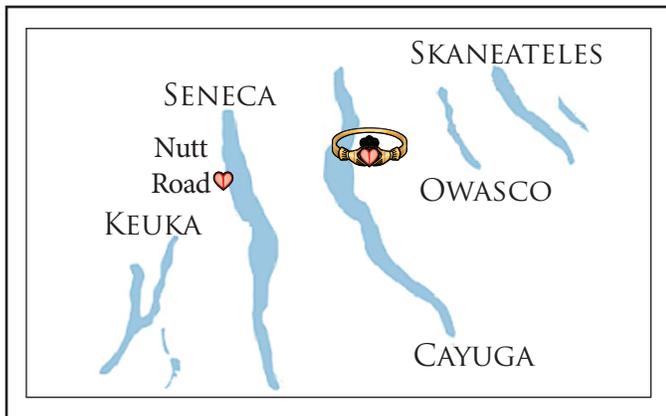
The resulting wine offers alluring aromas of peaches, kiwi, and honeydew melon on the nose. Layers of honeysuckle, guava, and Granny Smith apple are revealed on the palate. Enjoy this Riesling with coconut curry seafood crepes, beet and fennel salad, or spicy chicken satay.

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ORIGIN	Nutt Road Vineyard, Finger Lakes AVA
ELEVATION	778 feet above sea level
GEOLOGY	Shale
SOIL	Honeoye silt loam
YIELD	3.9 tons / acre
HARVESTED	October 12th, 2013
TA	7.5 g/L
pH	3.02
RESIDUAL SUGAR	12 g/L
ALCOHOL	11.8%
BOTTLED	November 6th, 2014
PRODUCTION	76 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 producing cool-climate wines which express the terroir of the Finger Lakes.