



HEART & HANDS

2013 **RIESLING** - PATRICIAN VERONA VINEYARD

VINEYARD

Patrician Verona Vineyard is located on the west side of Cayuga Lake. The vineyard is managed using sustainable viticulture methods, and has received a National Conservation Stewardship Award for past and present conservation practices. Patrician Verona slopes gently eastwards towards Cayuga Lake. The vineyard is oriented with a North to South row layout, allowing for an optimal amount of sunlight into the canopy.

VINTAGE

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

Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 94 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

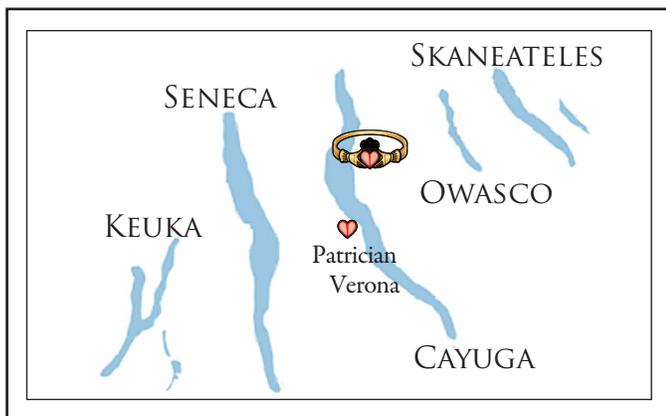
Notes of pineapple, orange blossoms, and fennel on the nose. The pineapple carries through to the palate, accompanied by layers of mango, key lime and tangerine. Hints of crisp, lively Granny Smith apple emerge on the crisp, lively finish. Pairs beautifully with crab cakes over mixed greens, smoked trout enchiladas, sage-roasted pork tenderloin, or coconut-chicken satay.

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ORIGIN	Patrician Verona Vineyard, Cayuga Lake AVA
ELEVATION	618 feet above sea level on average
GEOLOGY	Shale
SOIL	35% Darien, 30% Danley, 25% Cazenovia
CLONES	239, 198
YIELD	4 tons / acre
HARVESTED	October 22nd, 2013
TA	6.9 g/L
pH	3.04
RESIDUAL SUGAR	7 g/L
ALCOHOL	12.7%
BOTTLED	June 11th, 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 sustainably producing cool-climate wines which express the terroir of the Finger Lakes.