



# HEART & HANDS

## 2014 SPARKLING RIESLING

### THE WINE

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This wine is the inaugural creation of a Sparkling Riesling at Heart & Hands. The 2014 Sparkling Riesling was crafted in the traditional method from 100% Riesling grapes grown in New York's Finger Lakes Viticultural Area. We feel that the sparkling format celebrates the essence of the Riesling grape - releasing the fruit-driven aromatics and flavors of the grape variety while highlighting its vibrancy and freshness.

### VINTAGE

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The 2014 vintage began with a cold winter, followed by wet spring weather, a seasonal bud break in May, and bloom in June. The early summer months were warm with heavier rainfall than average, but happily, the month of August was hot and dry, which allowed fruit development to progress nicely. A gorgeous, dry September delivered ample sun which fully ripened the fruit, while cool nights preserved acidity.

### WINEMAKING

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The Riesling grapes that comprise this wine were gently basket pressed at low pressure, then chilled. The extracted juice was then stainless steel fermented to complete dryness. In the spring of 2015, the wine was bottled, and yeast was added as part of the tirage to induce a secondary fermentation. The wine rested en tirage for 4 months to create a delicate mousse of fine bubbles. A final dosage at disgorgement was added to finish the wine in a brut, or dry style.

### TASTING NOTES & FOOD PAIRINGS

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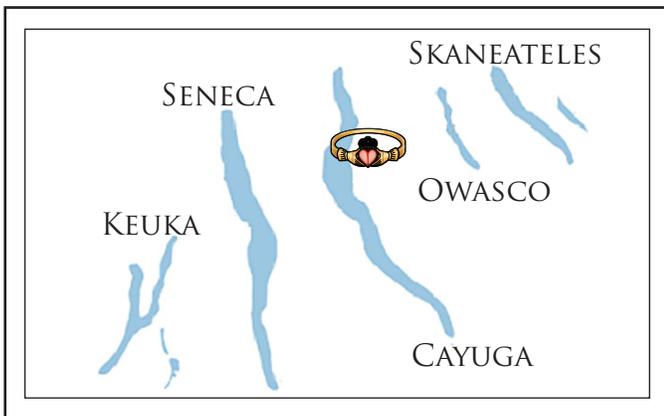
Hints of chalk and fennel on the nose, followed by key limes, white peaches and honeycomb on the palate. The vibrant, dry finish lingers on the palate, drawing you back to the glass. This sparkler is excellent as a standalone apertif, but is also substantial enough to enjoy with heartier main courses such as oven-roasted turkey with sage stuffing, pan-seared sesame crusted salmon, or spicy lentil soup.

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|----------------|---|
| AVA            | Finger Lakes  |
| GEOLOGY        | Shale and Limestone                                     |
| METHOD         | Traditional   |
| FERMENTATION   | Primary: Stainless Steel<br>Secondary: Bottle Fermented |
| TIME EN TIRAGE | 4 months  |
| DISGORGED      | August 2015   |
| ALCOHOL        | 12.0%   |
| PRODUCTION     | 42 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.