



HEART & HANDS

2015 RIESLING

VINEYARDS

Heart & Hands 2015 Riesling is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Wagner Vineyard	Seneca Lake (East)	67%
Nutt Road Vineyard	Seneca Lake (West)	33%

VINTAGE

The 2015 vintage began with a cold winter followed by a cool, rainy spring, a seasonal bud break and a June bloom. Summer delivered significant heat and sun, bringing the ripening back on pace with historical regional norms. In August, clear, sunny weather nurtured the grapes through veraison. September and October were warm and dry, allowing grapes to achieve optimal ripeness, while cool nights preserved acidity.

WINEMAKING

The Riesling was harvested over the course of five days in October after each vineyard achieved optimal ripeness. Harvested fruit from each vineyard was separately whole cluster basket pressed and chilled. Fermentation lasted an average of 58 days at 53° 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

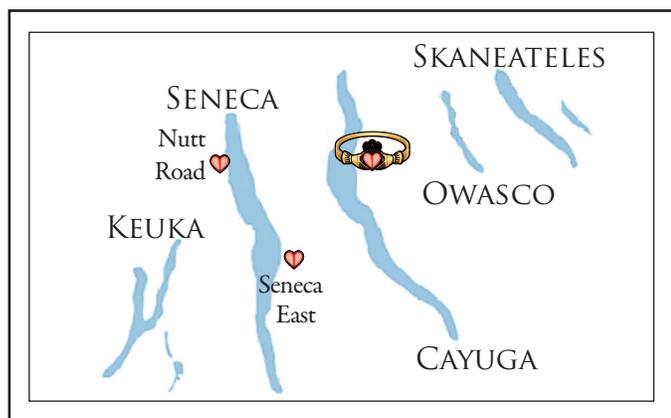
Hints of marzipan, nutmeg and baked apples on the nose, followed by rich notes of peach cobbler, pineapple and mango on the palate. The finish is rich, yet balanced with refreshing hints of citrus fruit. Enjoy with riesling poached halibut over wilted spinach greens, pad Thai over sesame noodles, or roasted pork tenderloin over creamy polenta.

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ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	239, 198
HARVESTED	October 2nd - 6th, 2015
TA	8.3 g/L
pH	3.12
RESIDUAL SUGAR	26 g/L
ALCOHOL	11.3%
BOTTLED	September 12th, 2016
PRODUCTION	193 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.