



HEART & HANDS

2010 BARREL RESERVE **PINOT NOIR**

VINEYARDS

Heart & Hands 2010 Barrel Reserve Pinot Noir is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Hobbit Hollow Vineyard	Skaneateles Lake (West)	54%
Elaine's Vineyard	Seneca Lake (East)	31%
Patrician Verona Vineyard	Cayuga Lake (West)	13%

VINTAGE

A mild winter led to an early bud break and bloom, followed by a hot, humid summer. In September, cooler seasonal temperatures arrived. The warm season created wonderful intensity in the Pinot Noir grapes, and the cool autumn preserved elegant structure, harmonious balance, and alluring flavors in the finished wine.

WINEMAKING

The hand-picked grapes were received from each vineyard in small individual picking lugs. We hand sorted the grapes, selecting only clusters and berries which met our quality standards. Fermentation of the whole clusters for each individual vineyard took place in one-ton bins and lasted for 15 days. Subsequently, the grapes were basket pressed and gently transferred into barrels using gravity flow methods for 18 months of aging in Francois Freres French oak. Only the highest quality barrels were promoted for this Reserve bottling.

TASTING NOTES & FOOD PAIRINGS

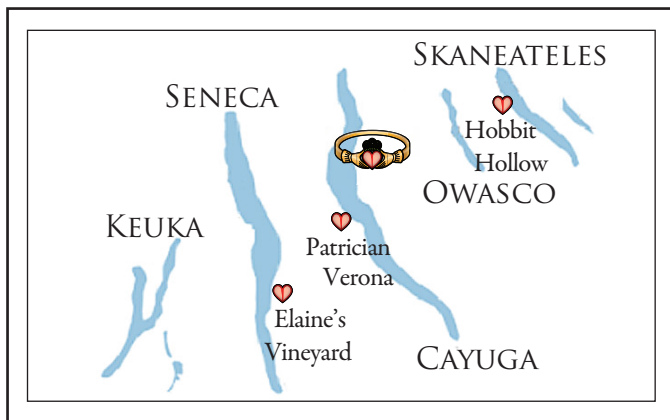
Strikingly aromatic with hints of currants, strawberries and rose petals on the nose and flavors of raspberries, red cherries and forest floor on the mid-palate. The finish is long, with medium firm tannins. Wonderful with duck and cherry compote.

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ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	Dijon clones 114, 115, 667, 777
AVERAGE YIELD	2.0 tons / acre
HARVESTED	September 24th - October 3rd, 2010
TA	6.2 g/L
pH	3.78
ALCOHOL	12.3%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak (52% new)
FILTRATION	Unfiltered
BOTTLED	August 10th, 2012
PRODUCTION	320 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.