



HEART & HANDS

2013 **PINOT NOIR**

VINEYARDS

Heart & Hands 2013 Pinot Noir is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Elaine's Vineyard	Seneca Lake (East)	44%
Hobbit Hollow	Skaneateles Lake (West)	28%
Patrician Verona Vineyard	Cayuga Lake (West)	16%
Nutt Road Vineyard	Seneca Lake (West)	12%

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 Pinot Noir fruit, while cool nights preserved acidity.

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. Fifty-percent of the fruit was destemmed while the other fifty-percent remained whole cluster and the blend was co-fermented in one-ton bins. Fermentation lasted for 13 days, after which point, the grapes were basket pressed and gently transferred into barrels using gravity flow methods for 14 months of aging in Francois Freres French oak barrels.

In mid-summer of 2014, we tasted through all of the individual barrels from each vineyard, and selected the barrels for inclusion in the final wine. The wine was then bottled under the Vino-Lok glass closure to preserve the essence of the wine.

TASTING NOTES & FOOD PAIRINGS

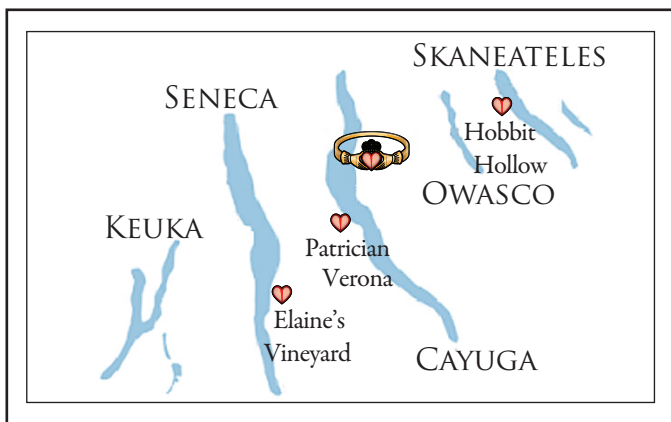
Pure elegance, beginning with a nose of dark cherries and raspberries, followed by earthiness on the mid palate. Delicate yet firm structure, finishing with medium tannins. Pairs beautifully with cedar-plank grilled salmon over wilted greens, crispy brussels sprout salad with toasted hazelnuts, or grilled octopus with fingerling potatoes, with shallots and rosemary.

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ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	114, 115, 667, 777
YIELD	2.5 tons / acre
HARVESTED	September 30th - October 12th, 2013
TA	6.3g/L
pH	3.5
ALCOHOL	13.2%
FERMENTATION	50% whole cluster
COOPERAGE	Francois Freres French Oak (12% new)
BOTTLED	February 25th, 2015
PRODUCTION	452 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.