



HEART & HANDS

2012 CLONE 667 PINOT NOIR - ESTATE VINEYARD

VINEYARD

The Heart & Hands Estate vineyard is situated on the Onondaga Limestone Escarpment. Vinifera grapes flourish in the presence of calcareous limestone-based soils, which provide the vines with a solid foundation for growth. The vineyard is sustainably farmed without the use of any herbicides or insecticides. The vineyard is planted to seven Dijon clones of Pinot Noir, which are evenly distributed across the upper, middle and lower vineyard blocks.

VINTAGE

The 2012 was simply spectacular for Pinot Noir. A mild winter and unseasonably warm 80° March temperatures caused a record early budbreak. Warm weather continued through summer leading to the earliest harvest on record. The 2012 vintage is the first release of Pinot Noir grown on our Estate vineyard. In this vintage, we crafted 4 different Pinot Noirs from our estate fruit, and the Clone 667 Estate Pinot Noir is one of these selections.

WINEMAKING

The grapes were hand picked in multiple passes over the course of several weeks to allow each clone of Pinot Noir to be harvested at optimal ripeness. After carefully hand-sorting the grapes, the wine was whole-cluster fermented in one-ton bins for 13 days. The grapes were gently basket pressed and transferred into French oak barrels for 18 months of aging.

ABOUT CLONE 667

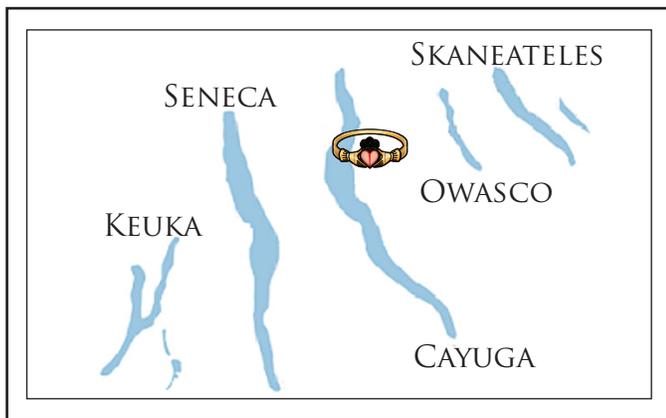
Clone 667 was brought to the United States in 1987. The original vine plant material was derived from the historic vineyards of Jean-Marie Ponsot's Clos de la Roche in the village of Morey-St. Denis. Clone 667 typically has medium sized, tight, compact grape clusters. It typically produces dark cherry, raspberry, and strawberry fruit aromatics and a solid, balanced structure with soft to medium tannins for good aging potential.

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ORIGIN	Heart & Hands Estate Vineyard, Cayuga Lake
ELEVATION	430-500 feet above sea level
GEOLOGY	Onondaga limestone
SOIL	Cazenovia
CLONES	667 (100%)
HARVESTED	September 15th, 2012
TA	6.2 g/L
pH	3.41
ALCOHOL	12.3%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak - No new oak
FINING	Egg White Fined
FILTRATION	Unfiltered
BOTTLED	June 3rd, 2014
PRODUCTION	23 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 producing cool-climate wines which express the terroir of the Finger Lakes.