



HEART & HANDS

2012 CLONE 828 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 - the Clone 828 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 828

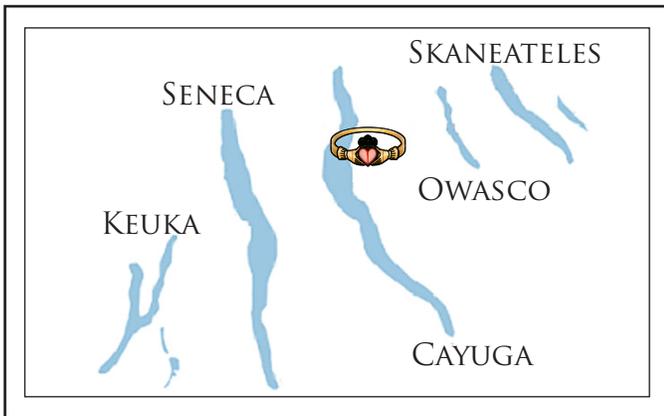
Clone 828 Hails from the renowned La Tâche vineyard in Burgundy, France, which is owned by Domaine de la Romanée-Conti. This Dijon Clone is known as the “Upright Clone” because the grape stems uniquely point upwards as they grow. Clone 828 has smaller grape clusters and berries, and produces generous and full-flavored aromatic wines with good tannins and structure.

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2012 MO CHUISLE PINOT NOIR - ESTATE VINEYARD

ORIGIN	Heart & Hands Estate Vineyard, Cayuga Lake
ELEVATION	430-500 feet above sea level
GEOLOGY	Onondaga limestone
SOIL	Cazenovia
CLONES	4 (39%), 90 (22%), 115 (16%), 97 (16%), 667 (4%), 828 (2%), 777 (1%)
HARVESTED	September 3rd - 21st, 2012
TA	6.2 g/L
pH	3.49
ALCOHOL	12.6%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak, 17% new oak
FILTRATION	Unfiltered
BOTTLED	June 10th, 2014
PRODUCTION	147 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.