



HEART & HANDS

2012 **MO CHUISLE 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 of Mo Chuisle is the first release of Pinot Noir grown on our Estate vineyard. Mo Chuisle is Gaelic, and translates literally to “My Pulse” or colloquially to “My Darling”. It is our great pleasure to share the first vintage of this wine: a long-tended dream, finally brought to life.

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, each clone was separately whole-cluster fermented in one-ton bins. The grapes were gently basket pressed and transferred into French oak barrels (17% new) for 20 months of aging.

TASTING NOTES & FOOD PAIRINGS

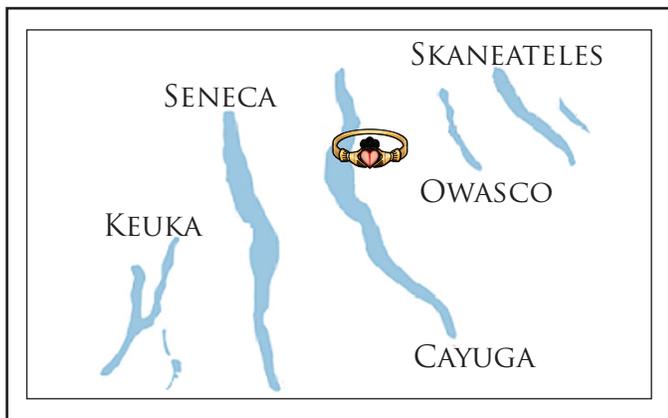
The 2012 Mo Chuisle Pinot Noir begins with aromas of black tea, cherry and raspberry on the nose, followed by a delicious core of dark cherries, cassis, and earthy flora on the palate. The finish is long and intense with medium firm tannins. Enjoy with main dishes such as roasted chicken with seasonal root vegetables, seared rib-eye steak over charred escarole, or pan-seared duck breast with savory cherry compote.

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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.