



# HEART & HANDS

2012 **PINOT NOIR** - PATRICIAN VERONA VINEYARD

## VINEYARD

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Patrician Verona Vineyard is located on the west side of Cayuga Lake. The vineyard is managed using sustainable viticulture methods, and has received a National Conservation Stewardship Award for past and present conservation practices. Patrician Verona slopes gently eastwards towards Cayuga Lake. The vineyard is oriented with a North to South row layout, allowing for an optimal amount of sunlight into the canopy.

## VINTAGE

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The 2012 vintage was simply spectacular for Pinot Noir. A mild winter and unseasonably warm 80 degree March temperatures caused a record-early bud break. Warm weather continued through summer leading to the earliest harvest on record. The vintage's consistent heat and dryness enabled the fruit to develop incredible depth and structure, which will allow this Pinot to age gracefully over time.

## WINEMAKING

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The grapes were hand picked into small, 30 pound baskets to prevent bruising. On the crush pad, we gently hand-sorted the grapes to ensure that only the best possible fruit was included in the wine. We fermented the whole clusters of grapes in one ton bins, and punched down the caps by hand twice per day. Fermentation lasted for 13 days, then we gently basket-pressed the grapes, and transferred the wine to French Oak barrels for 12 months of aging. The wine was bottled without filtration or fining.

## TASTING NOTES & FOOD PAIRINGS

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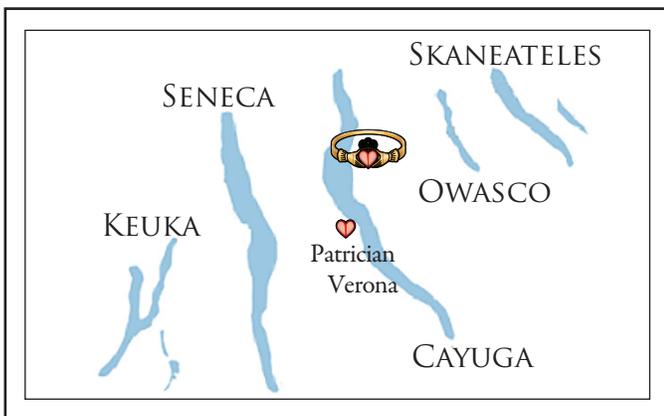
Hints of cinnamon, cloves and forest floor aromatics on the nose. The palate features notes of currants, cherries and plums. The finish is long and pure, with medium-firm tannins that linger on the palate. Beautiful with herb roasted turkey, creamy porcini mushroom risotto, or rosemary-crusting crown pork roast with wild rice and sausage stuffing.

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ORIGIN	Patrician Verona Vineyard, Cayuga Lake AVA
ELEVATION	626 feet above sea level
GEOLOGY	Shale
SOIL	35% Darien, 30% Danley, 25% Cazenovia
CLONES	Dijon 115 & 777
YIELD	3.8 tons / acre
HARVESTED	September 7th, 2012
TA	6.6 g/L
pH	3.62
ALCOHOL	11.8%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak (24% new)
BOTTLED	September 12th, 2013
PRODUCTION	98 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.