



HEART & HANDS

2012 PINOT NOIR

VINEYARDS

Heart & Hands 2012 Pinot Noir is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Hobbit Hollow	Skaneateles Lake (West)	46%
Elaine's Vineyard	Seneca Lake (East)	29%
Patrician Verona Vineyard	Cayuga Lake (West)	25%

VINTAGE

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 resulting Pinot Noir benefited from the heat, and has intense flavors and beautiful structure.

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 14 days, after which point, the grapes were basket pressed and gently transferred into barrels using gravity flow methods for 12 months of aging in Francois Freres French oak barrels.

In mid-summer of 2013, 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

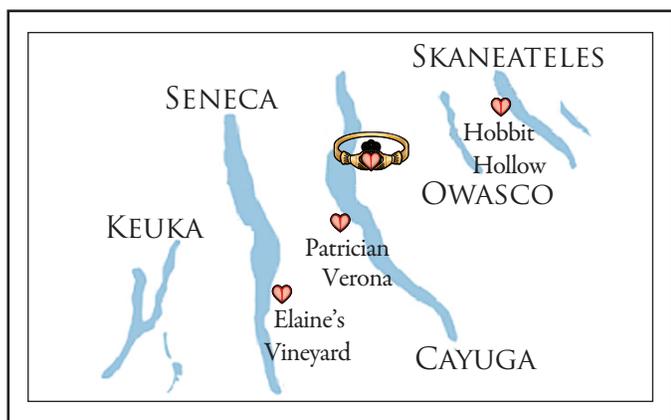
Pure elegance, beginning with a nose of dark cherries and raspberries, followed by earthiness on the mid palate. Delicate yet firm structure, finishing with medium tannins. Pairs beautifully with crispy brussels sprout salad with toasted hazelnuts, grilled octopus with fingerling potatoes, garlic scapes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

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2012 PINOT NOIR

ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	114, 115, 667, 777
YIELD	2.5 tons / acre
HARVESTED	September 7th - 21st, 2012
TA	6.5g/L
pH	3.65
ALCOHOL	12.4%
FERMENTATION	50% whole cluster
COOPERAGE	Francois Freres French Oak (27% new)
BOTTLED	September 10th, 2013
PRODUCTION	714 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.