



HEART & HANDS

2013 **PINOT NOIR** - ELAINE'S VINEYARD

VINEYARD

Elaine's Vineyard is a gently sloping vineyard located in an area known as the "Banana Belt" in the Finger Lakes Viticultural Area. The vineyard overlooks the eastern shores of Seneca Lake. Vineyard Manager, John Santos is well known in the region as an innovator who has a deep understanding of the vines and vineyards he manages. He employs a "balanced vine" strategy in order to ensure appropriate yields, curtail excessive vigor, and deliver Pinot Noir grapes with intense flavors and optimum ripeness.

VINTAGE

The 2013 vintage began with a moderate winter, and was followed by a seasonal bud break and bloom. June brought a record-high 5 inches of rainfall, but happily, the summer months were hot with normal levels of precipitation for the region. The autumn weather was a winemaker's dream come true. A gorgeous, dry September delivered ample sunlight and warmth which fully ripened the Pinot Noir fruit, while cool nights preserved acidity.

WINEMAKING

Grapes were hand picked into small 30 lb baskets then gently hand-sorted to select only the best possible fruit. The grapes were then fermented in one ton bins, where they were punched down by hand twice per day. Fermentation lasted for 13 days, then grapes were gently basket-pressed then aged in French Oak barrels for 14 months.

TASTING NOTES & FOOD PAIRINGS

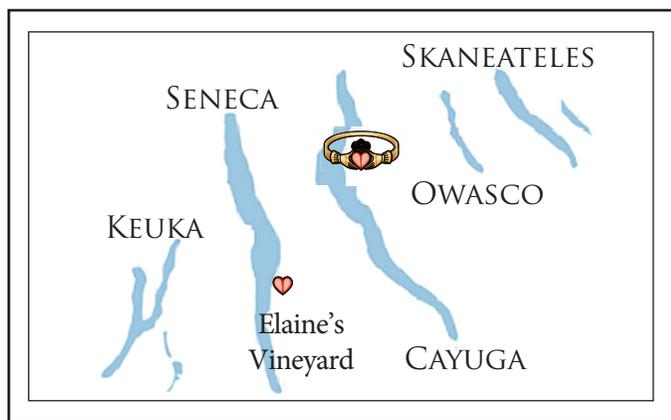
The 2013 Elaine's Vineyard Pinot Noir tempts the senses with alluring aromas of strawberries, cherries, and mocha, followed by cranberries, and earthiness on the palate. The finish is long and satisfying with medium firm tannins. Enjoy with classic Pinot Noir pairings such as beef bourguignon and pan seared duck with a savory black cherry compote.

HEART & HANDS

2013 PINOT NOIR - ELAINE'S VINEYARD

ORIGIN	Elaine's Vineyard, Seneca Lake AVA
ELEVATION	Average 844 feet above sea level
GEOLOGY	Shale
SOIL	Conesus-Lansing silt loam
CLONES	Dijon clones 115, 667, 777
YIELD	2.9 tons / acre
HARVESTED	October 6th, 2013
TA	5.1 g/L
pH	3.69
ALCOHOL	11.5%
FERMENTATION	75% whole cluster
COOPERAGE	Francois Freres French oak (25% new)
FILTRATION	Unfiltered
BOTTLED	January 5th, 2014
PRODUCTION	97 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.