



HEART & HANDS

2015 AN CROÍ - DRY ROSÉ

THE WINE

An Croí (pronounced ON KREE), means “The Heart” in Irish. The wine is a dry rosé crafted from 100% Pinot Noir grapes grown in the Finger Lakes region. The An Croí is a delicious, refreshing wine - the perfect summer sipper to celebrate the arrival of warmer days!

VINTAGE

The 2015 vintage began with a cold winter followed by a cool, rainy spring, a seasonal bud break and a June bloom. Summer delivered significant heat and sun, bringing the ripening back on pace with historical regional norms. In August, clear, sunny weather nurtured the grapes through veraison. September and October were warm and dry, allowing grapes to be picked at optimal ripeness.

WINEMAKING

The Pinot Noir grapes were hand-picked into small individual picking lugs. The grapes were then softly hand-sorted and allowed to rest overnight to enable the color and flavor from the skins to soak into the juice. The age-old practice of saignée was performed, bleeding the juice from the skins, then fermenting until the wine was virtually dry. The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES & FOOD PAIRINGS

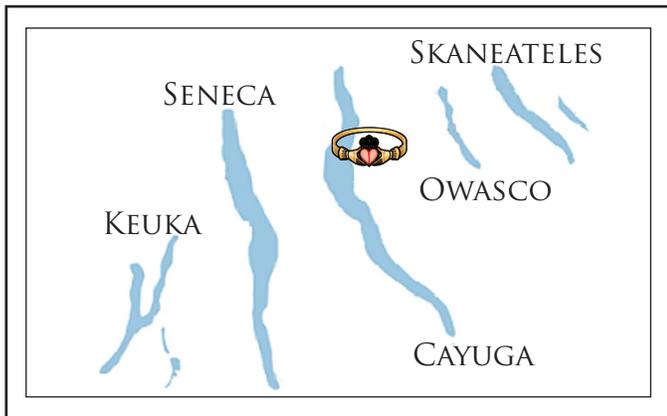
Hints of watermelon, sour cherries and raspberries tempt the senses, followed by flavors of fresh, ripe strawberries and cranberries on the palate. The finish is crisp and dry, with racy acidity that draws you back to the glass for another refreshing sip. This rosé of Pinot Noir is an incredibly versatile wine as it has the acidity of a white wine, but some of the fruit character of a red. Enjoy with dishes such as leek and Gouda soufflés, barbequed baby back ribs, minty cucumber quinoa salad, blackend mahi-mahi with mango salsa, or roasted beet salad with local goat cheese.

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AVA	Finger Lakes
CLONES	Heritage Clones: 4, 90, 97 Dijon Clones: 114, 115, 667, 777, 828
YIELD	2.65 tons / acre
HARVESTED	September 9th - October 2nd, 2015
METHOD	Saigné
FERMENTATION	Stainless steel
TA	7.1 g/L
pH	3.28
RESIDUAL SUGAR	8.5 g/L
ALCOHOL	12%
BOTTLED	May 17th, 2016
PRODUCTION	156 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.