



# HEART & HANDS

2013 CLONE 777 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 2013 vintage began with a moderate winter, and was followed by a seasonal bud break and bloom. June brought significant 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. The 2013 vintage is the second release of Pinot Noir grown on our Estate vineyard. In this vintage, we crafted seven different Pinot Noirs from our estate fruit, and the Clone 777 Estate Pinot Noir is one of these selections.

## WINEMAKING

---

The estate Pinot Noir 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, the wine was whole-cluster fermented in one-ton bins for thirteen days. The grapes were gently basket pressed and transferred into French oak barrels for twenty two months of aging.

## ABOUT CLONE 777

---

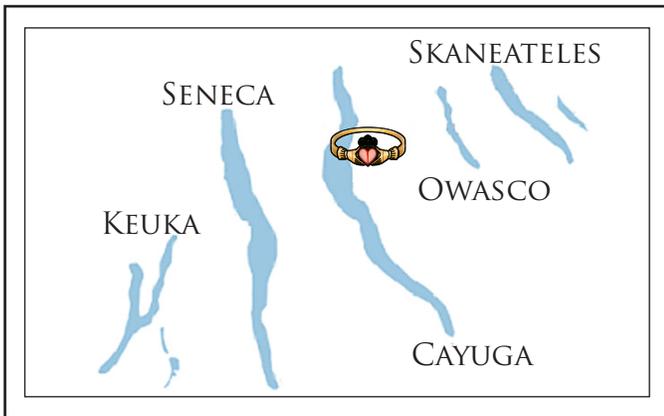
Clone 777 was brought to the United States in 1987. The original vine plant material was derived from the historic vineyards of Jean-Marie Ponsot's Clos de la Roche in the village of Morey-St. Denis. Clone 777 generally has medium sized grape clusters and berries. It typically produces wines of strong aging potential with intense aromas, a ripe, juicy black fruit core, and medium tannins.

# HEART & HANDS

2013 CLONE 777 PINOT NOIR - ESTATE VINEYARD

|              |  |
|--------------|--|
| ORIGIN       | Heart & Hands Estate Vineyard, Cayuga Lake |
| ELEVATION    | 430-500 feet above sea level               |
| GEOLOGY      | Onondaga limestone                         |
| SOIL         | Cazenovia                                  |
| CLONES       | 777 (100%)                                 |
| HARVESTED    | September 25th, 2013                       |
| TA           | 6.1 g/L                                    |
| pH           | 3.59                                       |
| ALCOHOL      | 12.9%                                      |
| FERMENTATION | 100% whole cluster                         |
| COOPERAGE    | Francois Freres French oak - No new oak    |
| FINING       | Egg White Fined                            |
| FILTRATION   | Unfiltered                                 |
| BOTTLED      | August 20th, 2015                          |
| PRODUCTION   | 46 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.