



HEART & HANDS

2015 RIESLING - NUTT ROAD VINEYARD

VINEYARD

Nutt Road Vineyard is located on the west side of Seneca Lake on well-drained Honeoye silt loam soil. Vineyard manager Peter Martini's use of sustainable farming methods and his attentiveness to the vines ensure that the Riesling grapes are of exceptional quality each year. Riesling grapes grown on this vineyard possess an enticing myriad of aromatics and flavors.

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. September and October were warm and dry, allowing grapes to achieve optimal ripeness, while cool nights preserved acidity.

WINEMAKING

Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 85 days at 53° and some batches were stopped before dryness in order to retain varietal character and vibrancy. The wine was then bottled under the Vino-Lok glass closure to preserve the essence of the wine.

TASTING NOTES & FOOD PAIRINGS

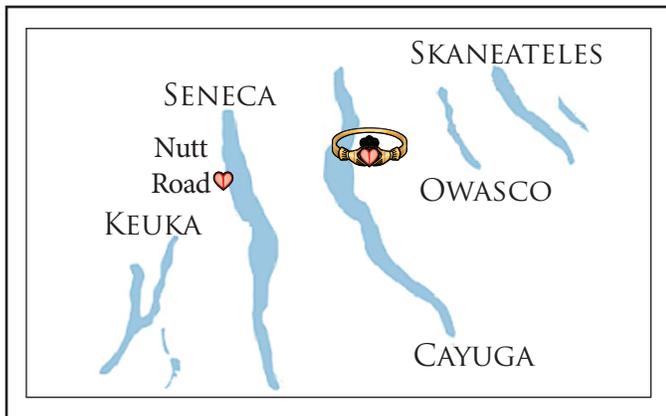
The 2015 Nutt Road Riesling begins with aromas of green tea, spearmint and racy salinity on the palate, followed by layers of fresh apricots, white cherries, fennel and honey on the plush, round palate. The long mouthwatering finish tantalizes the senses. Enjoy this Riesling with pan-roasted whitefish with thai green curry and rice noodles, grilled ham and gruyere crostinis, or sesame crusted chicken salad with ginger-lime dressing.

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ORIGIN	Nutt Road Vineyard, Finger Lakes AVA
ELEVATION	778 feet above sea level
GEOLOGY	Shale
SOIL	Honeoye silt loam
YIELD	4.1 tons / acre
HARVESTED	October 2nd, 2015
TA	8.3 g/L
pH	2.98
RESIDUAL SUGAR	15 g/L
ALCOHOL	11.1%
BOTTLED	August 24th, 2016
PRODUCTION	70 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.