



HEART & HANDS

2013 CLONE 4 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 six different single clone Pinot Noirs from our estate fruit, and the Clone 4 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 separately harvested at optimal ripeness. After carefully hand-sorting the grapes, we whole-cluster fermented the fruit in one-ton bins. The grapes were gently basket pressed and transferred into French oak barrels for twenty two months of aging. Each clone was separately fermented as a stand-alone wine, and aged in its own set of barrels to allow us to explore the unique characteristics of each clone grown on our estate vineyard.

ABOUT CLONE 4

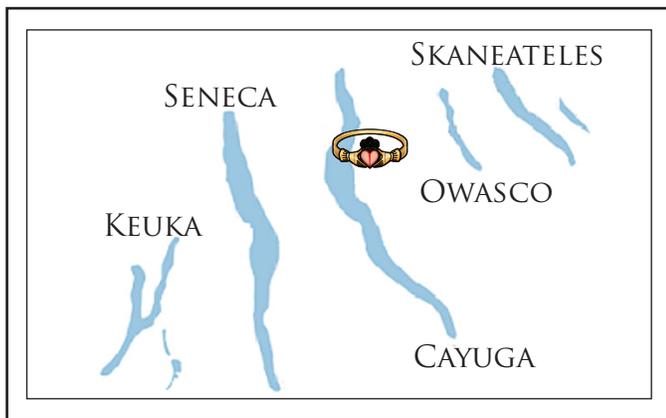
Clone 4, also known as the Pommard clone, is a Heritage clone which was brought to the United States in the 1940s by UC Davis researcher Harold Olmo. Clone 4 has balanced vine growth, and is usually picked in the middle of the Pinot Noir harvest at Heart & Hands. It typically produces elegant wines with spice, dark fruit, and a velvety texture.

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ORIGIN	Heart & Hands Estate Vineyard, Cayuga Lake
ELEVATION	430-500 feet above sea level
GEOLOGY	Onondaga limestone
SOIL	Cazenovia
CLONES	4 (100%)
HARVESTED	September 25th, 2013
TA	6.3 g/L
pH	3.58
ALCOHOL	12.6%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak - No new oak
FINING	Egg white fined
FILTRATION	Unfiltered
BOTTLED	August 20th, 2015
PRODUCTION	23 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.