



HEART & HANDS

2013 **PINOT NOIR** - PATRICIAN VERONA VINEYARD

VINEYARD

Patrician Verona Vineyard is located on the west side of Cayuga Lake. The vineyard is managed using sustainable viticulture methods, and has received a National Conservation Stewardship Award for past and present conservation practices. Patrician Verona slopes gently eastwards towards Cayuga Lake. The vineyard is oriented with a North to South row layout, allowing for an optimal amount of sunlight into the canopy.

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

The grapes were hand picked into small, 30 pound baskets to prevent bruising. On the crush pad, we gently hand-sorted the grapes to ensure that only the best possible fruit was included in the wine. We fermented the whole clusters of grapes in one ton bins, and punched down the caps by hand twice per day. Fermentation lasted for 13 days, then we gently basket-pressed the grapes, and transferred the wine to French Oak barrels for 12 months of aging. The wine was bottled without filtration or fining.

TASTING NOTES & FOOD PAIRINGS

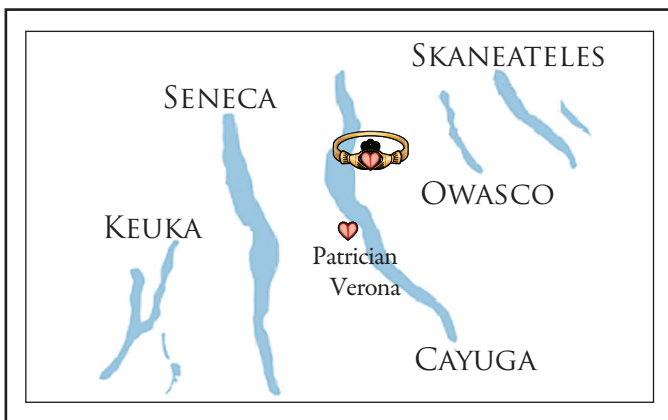
Aromas of plums, Earl Grey tea leaves, black currants, and forest floor on the nose, followed by flavors of tart cherries, blackberries, and cranberries on the palate. Firm tannins prevail on the long, seductive finish which lingers on the palate. Enjoy with dishes such as wood-fired leek and pecorino pizza, green lentil curry, maple glazed chicken breasts over wilted swiss chard, and bacon wrapped scallops on rosemary skewers over creamy polenta.

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ORIGIN	Patrician Verona Vineyard, Cayuga Lake AVA
ELEVATION	618 feet above sea level on average
GEOLOGY	Shale
SOIL	35% Darien, 30% Danley, 25% Cazenovia
CLONES	Dijon 115 & 777
YIELD	3.9 tons / acre
HARVESTED	October 1st, 2013
TA	7.2 g/L
pH	3.58
ALCOHOL	13.2%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak (20% new)
BOTTLED	February 5th, 2015
PRODUCTION	120 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.