



HEART & HANDS

2013 PAUL'S LEGACY PINOT NOIR - HOBBIT HOLLOW VINEYARD

VINEYARD

Hobbit Hollow Vineyard is located on the west side of Skaneateles Lake, directly on the lakeshore. The vineyard site's high altitude and northern location means slightly cooler summer temperatures. This selection is a tribute to the late Paul Wellington - the first vineyard manager at Hobbit Hollow Farm - whose gentle spirit and peerless commitment to the vines continues to speak through the wines grown on this site. Paul was selected by the Falcone family to plant the first vines on their high elevation Skaneateles lakeshore site in 1998, and he nurtured them through his final vintage in 2012. Pinot Noir can only evolve into a beautiful wine with proper care and devotion in the vineyard. The Falcone family and current vineyard manager, Chris Fluri, continue the careful stewardship of the Pinot Noir vines, ensuring an ongoing legacy of beautiful Pinot Noir wine for vintages to come.

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. Subsequently, forty-percent of the fruit was destemmed while the other sixty-percent remained whole cluster during fermentation, which lasted for about 13 days. Then we gently basket-pressed the grapes, and transferred the wine to French Oak barrels for 12 months of aging.

TASTING NOTES & FOOD PAIRINGS

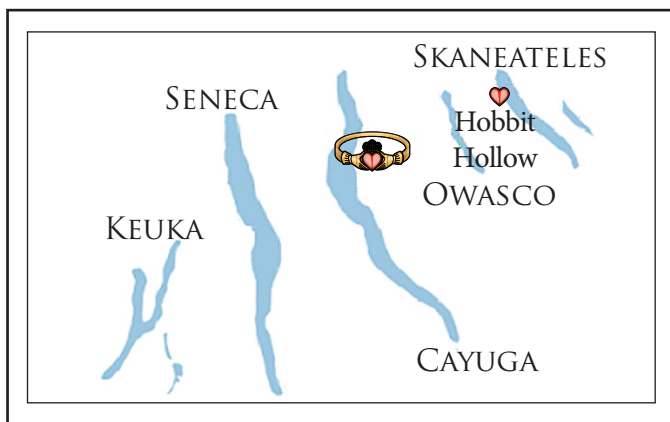
The 2013 Paul's Legacy Pinot Noir begins with aromas of raspberry and strawberries on the nose, followed by delicate hints of cherries on the palate. Medium tannins linger on the finish, drawing you back to the glass. Pairs beautifully with summer vegetable cobbler, truffle-infused roasted chicken with brioche stuffing, or cedar plank grilled salmon.

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ORIGIN	Hobbit Hollow Vineyard, Finger Lakes AVA
ELEVATION	897 - 985 feet above sea level
GEOLOGY	Shale
SOIL	Honeoye silt loam, 7% slope
CLONES	Dijon clones 115, 667
YIELD	2.2 tons / acre
HARVESTED	October 11th, 2013
TA	6.1 g/L
pH	3.72
ALCOHOL	12.1%
FERMENTATION	60% whole cluster
COOPERAGE	Francois Freres French oak, 29% new
FILTRATION	Unfiltered
BOTTLED	January 5th, 2015
PRODUCTION	172 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.