



HEART & HANDS

2014 PINOT NOIR

VINEYARDS

In most years, our classic 50% whole cluster fermented Pinot Noir is composed of grapes harvested from all of the Finger Lakes vineyards with whom we have partnered for the vintage. The 2014 vintage was different - a harsh winter reduced seasonal yields throughout the Finger Lakes, and red vinifera grape production was significantly lower than normal. For this reason, Heart & Hands 2014 Pinot Noir is made from grapes grown only on Elaine's vineyard on the East side of Seneca Lake in New York's Finger Lakes Viticultural Area. The vineyard is situated on gravelly soil, with some limestone deposits, and the fruit typically has wonderful intensity.

VINTAGE

The 2014 vintage began with two polar vortex events which tested vine hardiness. Spring weather brought a seasonal bud break in May, and bloom in June. The early summer months were warm with heavier rainfall than average, but happily, the month of August was hot and dry, which allowed fruit development to progress nicely. A gorgeous, dry September delivered ample sun which fully ripened the fruit.

WINEMAKING

The hand-picked grapes were received from the vineyard in small individual picking lugs. We hand sorted the grapes, selecting only clusters and berries which met our quality standards. Fifty-percent of the fruit was destemmed while the other fifty-percent remained whole cluster and the blend was co-fermented in one-ton bins. Fermentation lasted for 13 days, after which point, the grapes were basket pressed and gently transferred into barrels using gravity flow methods for 11 months of aging in Francois Freres French oak barrels.

In mid-summer of 2015, we tasted through all of the individual barrels from the vintage and selected the barrels for inclusion in the final wine. The wine was then bottled under the Vino-Lok glass closure to preserve the essence of the wine.

TASTING NOTES & FOOD PAIRINGS

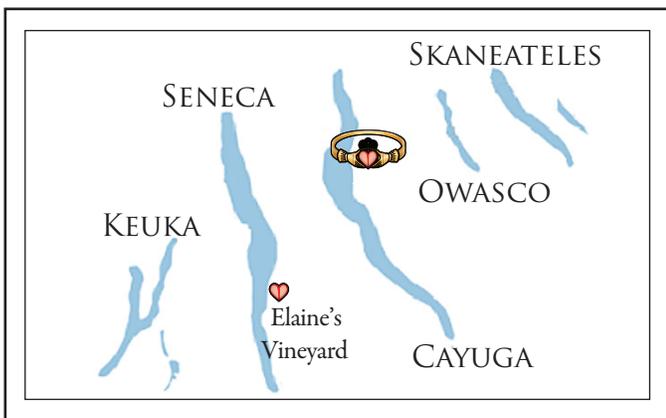
Pure elegance, beginning with a nose of roses, violets, and dark cherries, followed by tobacco, tea leaves, and currants on the mid palate. Balanced medium firm tannins linger on the long finish. Pairs beautifully with braised short ribs over creamy polenta, slow cooked chicken cacciatore with rustic italian bread, or wood-fired pizza topped with sliced pears, pancetta, toasted walnuts and mild blue cheese.

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ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	114, 115, 667, 777
YIELD	2.74 tons / acre
HARVESTED	October 3rd, 2014
TA	6.7g/L
pH	3.61
ALCOHOL	12.9%
FERMENTATION	50% whole cluster
COOPERAGE	Francois Freres French Oak (17% new)
BOTTLED	September 23rd, 2015
PRODUCTION	143 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.