



# HEART & HANDS

2014 RIESLING

## VINEYARDS

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Heart & Hands 2014 Riesling is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Wagner Vineyard	Seneca Lake (East)	43%
Nutt Road Vineyard	Seneca Lake (West)	35%
Patrician Verona Vineyard	Cayuga Lake (West)	22%

## VINTAGE

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The 2014 vintage began with a cold winter followed by wet spring weather, 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 the fruit development to progress nicely. A gorgeous, dry September delivered ample sun which fully ripened the fruit, while cool nights preserved acidity.

## WINEMAKING

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The Riesling was harvested over the course of seven days in October after each vineyard achieved optimal ripeness. Harvested fruit from each vineyard was separately whole cluster basket pressed and chilled. Fermentation lasted an average of 88 days at 51° 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

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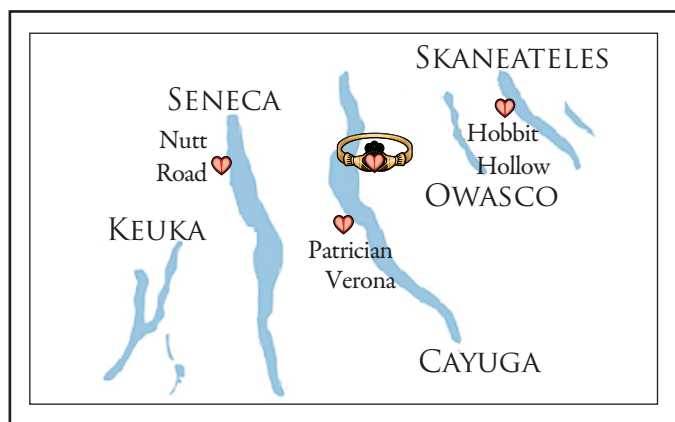
Aromas of orange peel, white peaches and jasmine on the nose, followed by a burst of green apples and key limes on the palate. The finish is brisk and refreshing, with hints of pink grapefruit and a slate-like minerality. Enjoy with starters including crispy chick peas with lemon and garlic, butternut squash and sage crostinis, or mains such as pan-seared lake trout with capers and brown butter or soft-shell crab with spring vegetables and citrus lobster sabayon.

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ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	239, 198
HARVESTED	October 14th - 20th, 2014
TA	8.3 g/L
pH	2.95
RESIDUAL SUGAR	22 g/L
ALCOHOL	9.9%
BOTTLED	June 2nd, 2015
PRODUCTION	251 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.