



HEART & HANDS

2015 **RIESLING** - 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 Riesling vines are located in the upper block of the vineyard, at 470 feet above sea level. The vineyard is sustainably farmed without the use of any herbicides or insecticides.

VINTAGE

The 2015 vintage began with a cold winter followed by a cool, rainy spring, a seasonal bud break and a June bloom. Summer delivered significant heat and sun, bringing the ripening back on pace with historical regional norms. September and October were warm and dry, allowing grapes to achieve optimal ripeness, while cool nights preserved acidity.

WINEMAKING

The Riesling grapes were hand-picked into small picking baskets, then carried to the crush pad. Each of the Riesling clones were picked separately, then blended together during destemming. The grapes were gently basket pressed, then the juice was chilled and settled. The fermentation lasted for 76 days and was stopped before dryness to allow for the retention of natural residual sugar.

TASTING NOTES & FOOD PAIRINGS

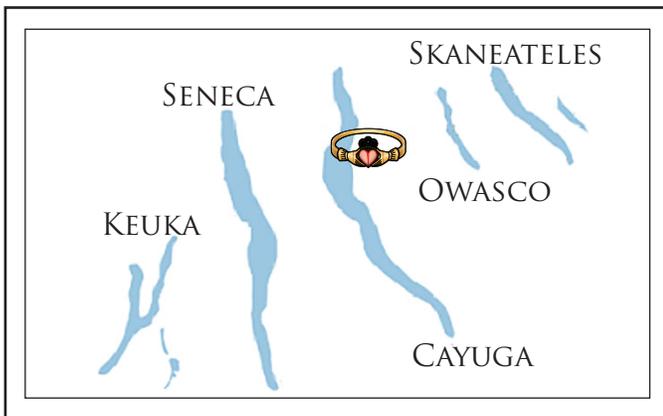
The 2015 Estate Vineyard Riesling begins with aromas of key lime, apricots and chalk on the nose, followed by flavors of white peaches, fennel and apple blossoms on the palate. The finish is crisp, racy and mineral driven. Enjoy this Riesling with pan-seared scallops with lemon beurre blanc, smoked lake trout over wilted swiss chard greens, or tandoori chicken. Also delicious as a stand-alone apertif!

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2015 RIESLING - ESTATE VINEYARD

ORIGIN	Heart & Hands Estate Vineyard, Cayuga Lake
ELEVATION	470 feet above sea level
GEOLOGY	Onondaga Limestone
SOIL	Cazenovia
CLONES	239 (55%), 198 (24%), 49 (21%)
YIELD	3.9 tons / acre
HARVESTED	October 1st, 2015
TA	9.4 g/L
pH	3.01
RESIDUAL SUGAR	10 g/L
ALCOHOL	11.4%
BOTTLED	June 2nd, 2016
PRODUCTION	50 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.