



HEART & HANDS

2015 **PINOT NOIR**

VINEYARDS

Heart & Hands 2015 Pinot Noir is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Elaine's Vineyard	Seneca Lake (East)	64%
Patrician Verona Vineyard	Cayuga Lake (West)	18%
Nutt Road Vineyard	Seneca Lake (West)	18%

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. Late August and September conditions were ideal for Pinot Noir grapes: the weather was warm, sunny, and dry, enabling the grapes to develop intense flavors and aromatics, and allowing us to pick each vineyard at optimal ripeness.

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 12 months of aging in Francois Freres French oak barrels. The wine was then bottled under the Vino-Lok glass closure to preserve the essence of the wine.

TASTING NOTES & FOOD PAIRINGS

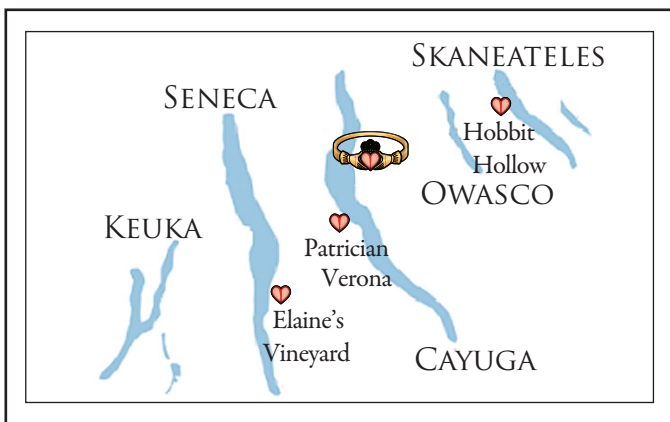
The aromas in this wine jump from the glass, tempting the senses with notes of violets, currants, and raspberries. On the palate rich flavors of dark cherries, english toffee and plums emerge, then soft tannins linger on the long finish. Pairs beautifully with pasta with ramp pesto and guanciale, eggplant involtini, or a goat cheese and beet galette with a peppery arugula salad.

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2015 PINOT NOIR

ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	114, 115, 667, 777
YIELD	2.6 tons / acre
HARVESTED	September 21st - October 2nd 2015
TA	6.7g/L
pH	3.61
ALCOHOL	13.4%
FERMENTATION	50% whole cluster
COOPERAGE	Francois Freres French Oak (14% new)
BOTTLED	November 12th, 2016
PRODUCTION	331 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.