



HEART & HANDS

2015 POLARITY

THE WINE

Heart & Hands Polarity is a unique white wine crafted from 100% Pinot Noir grapes. This wine allows us to explore the other facets and flavors of Pinot Noir. By eliminating the skins prior to fermentation, we are left with just the juice and the flesh of the grape. The resulting wine is quite intriguing, and has developed a cult-like following of wine enthusiasts.

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 grapes were hand picked into small, thirty 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. We whole-cluster basket pressed the grapes immediately following fermentation to minimize skin contact, creating a pale, straw-colored juice. The juice was barrel fermented, then underwent a secondary malolactic fermentation. The wine was sur-lie aged for just over ten months, and stirred about every three days to enhance the mouthfeel and add richness.

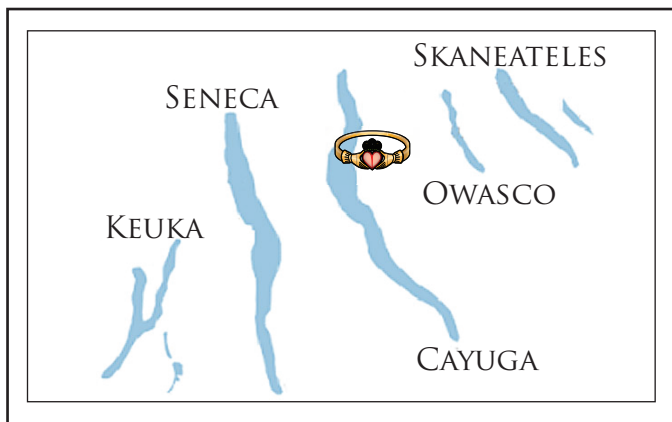
TASTING NOTES & FOOD PAIRINGS

Notes of vanilla, apricots and brioche on the nose. The creamy, rich palate features hints of hazelnuts, and carries a bit more weight than a typical white wine. The long finish is crisp, dry and refreshing. This wine is exceptional with seafood, including the classic New England Clambake, lobster rolls, or pan-seared scallops. The weight of the wine also allows it to work nicely with heavier fare, including roasted turkey and herb grilled pork tenderloin - the richness of the wine stands up to the food, while the crispness provides freshness and balance.

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AVA	Finger Lakes
AVERAGE YIELD	1.9 tons / acre
HARVESTED	September 24th - October 3rd, 2015
VINIFICATION	Whole-cluster basket pressed & barrel fermented
AGING	Sur-lie aged
COOPERAGE	Francois Freres French oak
TA	6.1 g/L
pH	3.64
RESIDUAL SUGAR	0 g/L
ALCOHOL	13.1%
BOTTLED	August 30th, 2016
PRODUCTION	138 cases



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.