



# HEART & HANDS

2015 **RIESLING** - SENECA EAST VINEYARD

## VINEYARD

---

The Seneca East Vineyard is located on the eastern shores of Seneca Lake on gently sloping hillsides adjacent to some of the deepest parts of the lake. The lake provides temperature moderation which protects the vines from cold winter weather as well as spring and autumn frost. The vineyard is managed by 4th-generation grower John Wagner.

## 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

---

Harvested fruit was whole cluster basket pressed and chilled. The wine was fermented in stainless steel tanks, 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

---

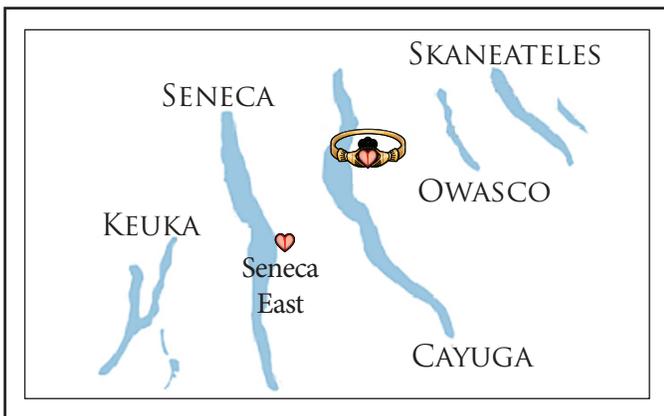
Aromas of bartlett pears, anise and a flinty minerality on the nose, followed by juicy granny smith apples and honeycomb on the palate. The long finish lingers on the palate, drawing you back to the glass. Enjoy with chilled smoked salmon over chopped endive salad, sweet and sour grilled chicken and apricot skewers over couscous, crown pork roast with herbed rice stuffing, or sage and butternut squash crostinis.

# HEART & HANDS

2015 RIESLING - SENECA EAST VINEYARD

|                |                                |
|----------------|--------------------------------|
| ORIGIN         | Seneca Lake AVA                |
| ELEVATION      | 722 - 883 feet above sea level |
| GEOLOGY        | Shale                          |
| SOIL           | Honoeye silt loam              |
| YIELD          | 4.2 tons / acre                |
| HARVESTED      | October 7th, 2015              |
| TA             | 7.4 g/L                        |
| pH             | 2.92                           |
| RESIDUAL SUGAR | 29 g/L                         |
| ALCOHOL        | 10.9%                          |
| BOTTLED        | August 24th, 2016              |
| PRODUCTION     | 49 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.