



HEART & HANDS

2015 SPARKLING RIESLING

THE WINE

Sparkling wines are a labor of love and have always been a special part of the Heart & Hands family of wines. The 2015 Sparkling Riesling was crafted in the traditional method from 100% Riesling grapes grown in New York's Finger Lakes Viticultural Area. The sparkling format celebrates the essence of the Riesling grape - the tiny bubbles amplify the Riesling's tantalizing aromatics and flavors, while simultaneously creating a lush texture which complements the vibrant, racy acidity that is the hallmark of our Riesling.

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 that comprise this wine were gently basket pressed at low pressure, then chilled. The extracted juice was then stainless steel fermented to complete dryness. In 2016, the wine was bottled, and yeast was added as part of the tirage to induce a secondary fermentation. The wine rested en tirage for 7 months to create a delicate mousse of fine bubbles. A final dosage at disgorgement was added to finish the wine in a brut, or dry style.

TASTING NOTES & FOOD PAIRINGS

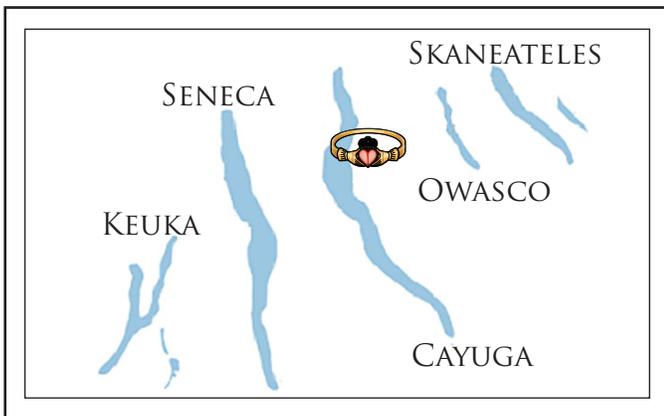
Hints of chalk, orange zest and bartlett pears on the nose, followed by dried apricots, mango and granny smith apples on the palate. The vibrant, racy finish lingers on the palate, drawing you back to the glass. This sparkler is excellent as a standalone apertif, but is also substantial enough to enjoy with main courses such as grilled mahi-mahi with pineapple chutney and couscous, crabcakes with remoulade sauce, and traditional low-country shrimp and grits.

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AVA	Finger Lakes
GEOLOGY	Shale and Limestone
METHOD	Traditional
FERMENTATION	Primary: Stainless Steel Secondary: Bottle Fermented
TIME EN TIRAGE	7 months
DISGORGED	March 1st, 2017
ALCOHOL	12.0%
PRODUCTION	83 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.