



HEART & HANDS

2013 DRY RIESLING

VINEYARDS

Heart & Hands 2013 Dry Riesling is made from grapes grown by the following vineyards in New York's Finger Lakes Viticultural Area:

Nutt Road Vineyard	Seneca Lake (West)	48%
Hobbit Hollow Vineyard	Skaneateles Lake (West)	32%
Patrician Verona Vineyard	Cayuga Lake (West)	20%

VINTAGE

The 2013 vintage began with a moderate winter, and was followed by a seasonal bud break and bloom. June brought a record-high 5 inches of rainfall, but happily, the summer months were hot with normal levels of precipitation for the region. The autumn weather was a winemaker's dream come true. A gorgeous, dry September delivered ample sunlight and warmth which fully ripened the Riesling fruit, while cool nights preserved acidity.

WINEMAKING

The Riesling was harvested over the course of eleven days in September after each vineyard achieved optimal ripeness. Harvested fruit from each vineyard was separately whole cluster basket pressed and chilled. Fermentation lasted an average of 73 days at 52° 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

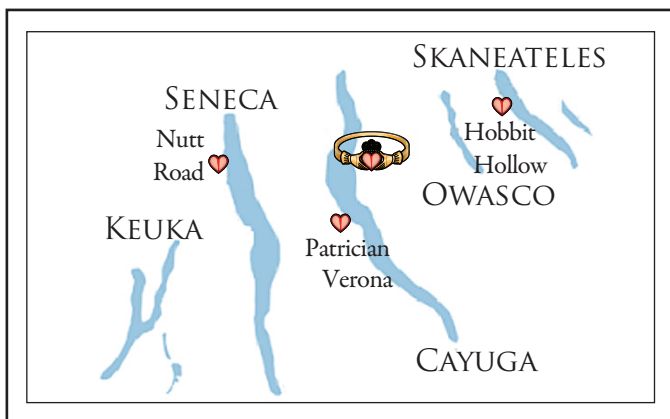
Aromas of orange peel, white peaches and jasmine on the nose, followed by a burst of green apples and key limes on the palate. The finish is brisk and refreshing, with hints of pink grapefruit and a slate-like minerality. Enjoy with starters including crispy chick peas with lemon and garlic, butternut squash and sage crostinis, or mains such as pan-seared lake trout with capers and brown butter or soft-shell crab with spring vegetables and citrus lobster sabayon.

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ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	239, 198
HARVESTED	October 12th - 22nd, 2013
TA	7.7 g/L
pH	2.99
RESIDUAL SUGAR	10 g/L
ALCOHOL	12.4%
BOTTLED	June 3rd, 2014
PRODUCTION	300 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.