



HEART & HANDS

2013 **MO CHUISLE PINOT NOIR** - ESTATE VINEYARD

VINEYARD

The Heart & Hands Estate vineyard is situated on the Onondaga Limestone Escarpment. Vinifera grapes flourish in the presence of calcareous limestone-based soils, which provide the vines with a solid foundation for growth. The vineyard is sustainably farmed without the use of any herbicides or insecticides. The vineyard is planted to seven Dijon clones of Pinot Noir, which are evenly distributed across the upper, middle and lower vineyard blocks.

The 2013 vintage of Mo Chuisle is the second release of Pinot Noir grown on our Estate vineyard. Mo Chuisle is Gaelic, and translates literally to “My Pulse” or colloquially to “My Darling”. It is our great pleasure to share this wine: a long-tended dream, finally brought to life.

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 Pinot Noir fruit, while cool nights preserved acidity.

WINEMAKING

The grapes were hand picked in multiple passes over the course of several weeks to allow each clone of Pinot Noir to be harvested at optimal ripeness. After carefully hand-sorting the grapes, each clone was separately whole-cluster fermented in one-ton bins. The grapes were gently basket pressed and transferred into French oak barrels (18% new) for 22 months of aging.

TASTING NOTES & FOOD PAIRINGS

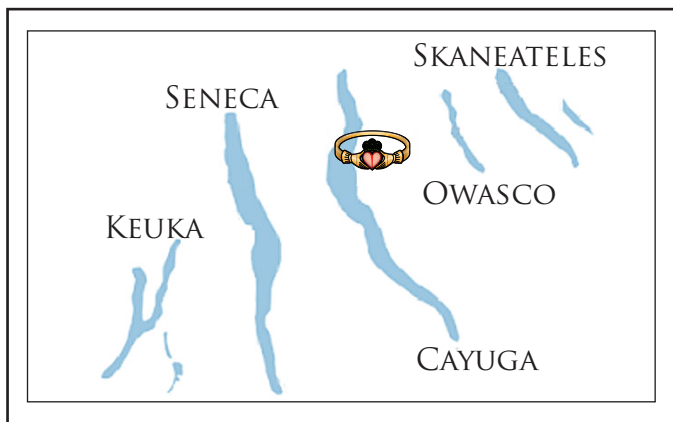
The 2013 Mo Chuisle Pinot Noir begins with delicate aromas of raspberries and cherries on the nose, followed by a delicious core of plums, cassis, and earthy flora on the palate. The finish is long and intense with firm tannins. The wine should be opened and allowed to breathe, or decanted about an hour before serving. Enjoy with main dishes such as beef bourguignon, sesame seed-crusted pan seared salmon over soba noodles, or parmesan semolina gnocchi.

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ORIGIN	Heart & Hands Estate Vineyard, Cayuga Lake
ELEVATION	430-500 feet above sea level
GEOLOGY	Onondaga limestone
SOIL	Cazenovia
CLONES	90 (19%), 4 (18%), 777 (15%), 828 (14%), 667 (13%), 115 (11%), 97 (10%)
HARVESTED	September 24rd - October 9th, 2013
TA	6.3 g/L
pH	3.59
ALCOHOL	12.6%
FERMENTATION	100% whole cluster
COOPERAGE	Francois Freres French oak, 18% new oak
FILTRATION	Unfiltered
BOTTLED	September 18th, 2015
PRODUCTION	269 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 producing cool-climate wines which express the terroir of the Finger Lakes.