



HEART & HANDS

2013 **PINOT NOIR** - NUTT ROAD VINEYARD

VINEYARD

The Nutt Road vineyard is located on the west side of Seneca Lake on well-drained Honeoye silt loam soil. Vineyard manager Peter Martini's use of sustainable viticulture methods, and his attentiveness to the vines ensure that the resulting Pinot Noir grapes are of exceptional quality.

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

Each of the three Pinot Noir clones were separately hand-picked in order to vinify each clone individually. We hand sorted the grapes, selecting only clusters and berries which met our quality standards. Fifty-percent of the fruit was destemmed while the other fifty-percent remained whole cluster and the blend was co-fermented in the 1/2 ton bins. Fermentation lasted for 16 days. The must was gently basket pressed, and the wine was transferred to barrels using gravity flow techniques. The wine was aged for 16 months in Francois Freres French oak barrels, then bottled under the Vino-Lok glass closure to preserve the essence of the wine.

TASTING NOTES & FOOD PAIRINGS

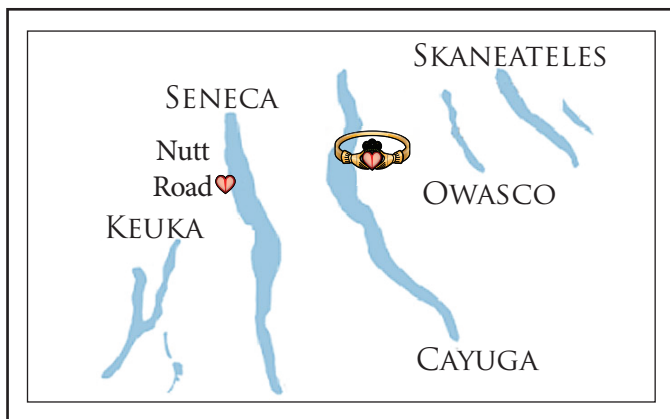
The 2013 Nutt Road Vineyard Pinot Noir is pure elegance in a glass. Aromas of raspberries, nutmeg, and cloves tempt the senses, followed by delicate hints of strawberry and cherries on the palate. Medium tannins linger on the finish, drawing you back to the glass. Pairs beautifully with starters including butternut squash, ricotta and sage crostini, wild mushroom and gruyere tartlets, or mains such as pan-seared sesame salmon over soba noodles, whole roasted chicken over wilted greens, and arugula and goat cheese ravioli with brown butter sauce.

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ORIGIN	Nutt Road Vineyard, Seneca Lake AVA
ELEVATION	814 feet above sea level
SOIL	Honeoye silt loam, 2% slope
CLONES	Dijon clones 115, 667, 777
YIELD	2.8 tons / acre
HARVESTED	September 27th, 2013
TA	5.8 g/L
pH	3.58
ALCOHOL	12.4%
FERMENTATION	50% whole cluster
COOPERAGE	Francois Freres French Oak
FILTRATION	Unfiltered
BOTTLED	February 5th, 2015
PRODUCTION	72 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.