



HEART & HANDS

2013 PAUL'S LEGACY RIESLING - HOBBIT HOLLOW VINEYARD

VINEYARD

Hobbit Hollow Vineyard is located on the west side of Skaneateles Lake, directly on the lakeshore. The vineyard site's high altitude and northern location means slightly cooler summer temperatures. This wine is a tribute to the late Paul Wellington, former vineyard manager at Hobbit Hollow Farm. In 1998, he planted the vineyard, and in subsequent years he nurtured the vines on the shores of Skaneateles Lake. Riesling can only evolve into a beautiful wine with proper care and devotion in the vineyard and Paul was the perfect steward for this grape. While 2012 was Paul's final vintage, we know that his gentle spirit and peerless commitment will continue to speak through the vines for vintages to come.

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

Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 70 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

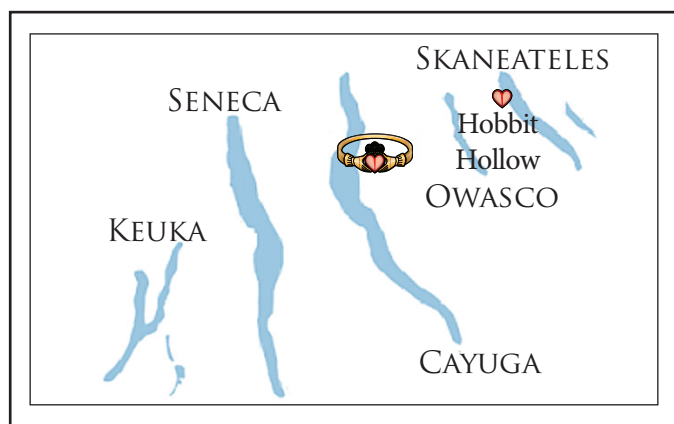
Delicate aromas of key lime and apricot tempt the senses. Citrusy notes of Meyer lemon and pink grapefruit emerge on the palate, along with hints of lavender. The vibrant finish features chalkiness and minerality that lingers on the palate. Pairs beautifully with crab and spinach enchiladas, salmon cakes with cilantro-ginger aioli, or green chicken curry.

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ORIGIN	Hobbit Hollow Vineyard, Finger Lakes AVA
ELEVATION	897 - 985 feet above sea level
GEOLOGY	Shale
SOIL	Honeoye silt loam, 7% slope
YIELD	3.9 tons / acre
HARVESTED	October 22nd, 2013
TA	6.3 g/L
pH	3.05
RESIDUAL SUGAR	12 g/L
ALCOHOL	11.9%
BOTTLED	June 11th, 2014
PRODUCTION	75 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.