



HEART & HANDS

2015 LATE PICK RIESLING

THE WINE

Heart & Hands 2015 Late Pick Riesling is made from grapes grown by Hobbit Hollow Farm on Skaneateles Lake in the Finger Lakes American Viticultural Area. The fruit was picked in late October 2015, over 2 weeks after all of our other 2015 Rieslings were harvested. The extra hang time on the vines allowed for the flavors to become more deeply concentrated and rich.

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 was hand-harvested on a single day in late October. Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 102 days at 52° in stainless steel tanks, 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

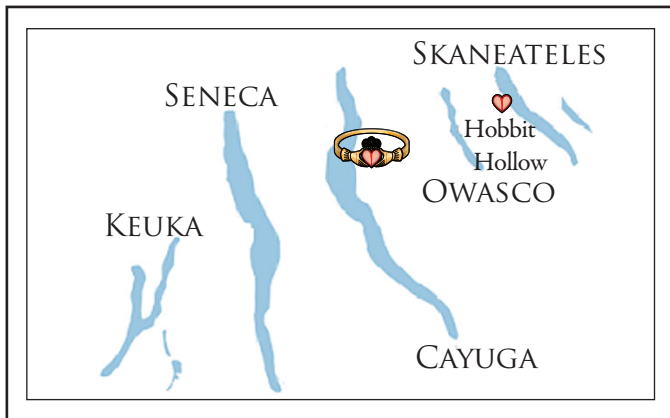
Aromas of ripe green figs, honeycomb, and butterscotch on the nose, followed by salted caramel, dried apricot, and tropical fruit on the palate. The decadent butterscotch persists on the long, complex finish. Enjoy with charcuterie and intense cheeses, such as sharp cheddar, aged gouda and manchego.

HEART & HANDS

2015 LATE PICK RIESLING

ORIGIN	Finger Lakes AVA
GEOLOGY	Shale
CLONES	239, 198
HARVESTED	October 22nd, 2015
TA	9.1 g/L
pH	3.24
RESIDUAL SUGAR	43 g/L
ALCOHOL	11.0%
BOTTLED	September 12th, 2016
PRODUCTION	133 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.