



# HEART & HANDS

2014 **RIESLING** - NUTT ROAD VINEYARD

## VINEYARD

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Nutt Road Vineyard is located on the west side of Seneca Lake on well-drained Honeyoe silt loam soil. Vineyard manager Peter Martini's use of sustainable farming methods and his attentiveness to the vines ensure that the Riesling grapes are of exceptional quality each year. Riesling grapes grown on this vineyard possess an enticing myriad of aromatics and flavors.

## VINTAGE

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The 2014 vintage began with a cold winter followed by wet spring weather, a seasonal bud break in May, and bloom in June. The early summer months were warm with heavier rainfall than average, but happily, the month of August was hot and dry, which allowed fruit development to progress nicely. A gorgeous, dry September delivered ample sun which fully ripened the fruit, while cool nights preserved acidity.

## WINEMAKING

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Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 85 days at 53° 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

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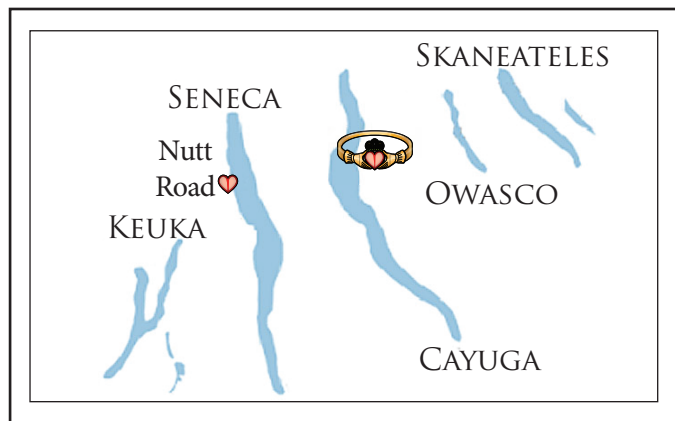
The 2014 Nutt Road Riesling begins with tropical notes of pineapple and honeydew melon on the nose. The palate features layers of mango and apricot, followed by an undercurrent of chalk and minerality. The austere finish is racy and electric with hints of pink grapefruit and flint. Enjoy this Riesling with pan-seared scallops with lemon beurre blanc, smoked lake trout over potato pancakes, or tandoori chicken.

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## 2014 RIESLING - NUTT ROAD VINEYARD

|                |                                      |
|----------------|--------------------------------------|
| ORIGIN         | Nutt Road Vineyard, Finger Lakes AVA |
| ELEVATION      | 778 feet above sea level             |
| GEOLOGY        | Shale                                |
| SOIL           | Honeoye silt loam                    |
| YIELD          | 3.9 tons / acre                      |
| HARVESTED      | October 18th, 2014                   |
| TA             | 8.0 g/L                              |
| pH             | 3.01                                 |
| RESIDUAL SUGAR | 9 g/L                                |
| ALCOHOL        | 10.8%                                |
| BOTTLED        | July 2nd 2015                        |
| PRODUCTION     | 48 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.