



HEART & HANDS

2014 **RIESLING** - PATRICIAN VERONA VINEYARD

VINEYARD

Patrician Verona Vineyard is located on the west side of Cayuga Lake. The vineyard is managed using sustainable viticulture methods, and has received a National Conservation Stewardship Award for past and present conservation practices. Patrician Verona slopes gently eastwards towards Cayuga Lake. The vineyard is oriented with a North to South row layout, allowing for an optimal amount of sunlight into the canopy.

VINTAGE

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

Harvested fruit was whole cluster basket pressed and chilled. Fermentation lasted an average of 43 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

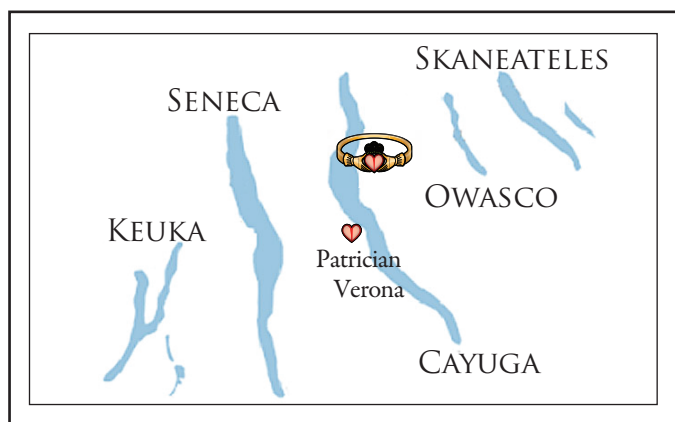
Notes of granny smith apples and citrusy hints of meyer lemons on the nose. The palate begins with notes of bosc pears followed by juicy key limes. A soft, sorbet-like finish refreshes the palate. Pairs beautifully with pan-seared halibut over garlicky wilted spinach greens, herb-infused roasted pork tenderloin, or grilled white peaches drizzled with aged balsamic vinegar.

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ORIGIN	Patrician Verona Vineyard, Cayuga Lake AVA
ELEVATION	618 feet above sea level on average
GEOLOGY	Shale
SOIL	35% Darien, 30% Danley, 25% Cazenovia
CLONES	239, 198
YIELD	4 tons / acre
HARVESTED	October 14th, 2014
TA	8.7 g/L
pH	2.90
RESIDUAL SUGAR	24 g/L
ALCOHOL	11.2%
BOTTLED	June 2nd, 2015
PRODUCTION	49 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.