



HEART & HANDS

2014 POLARITY

THE WINE

Heart & Hands Polarity is a unique white wine crafted from 100% Pinot Noir grapes. This wine allows us to explore the other facets and flavors of Pinot Noir. By eliminating the skins prior to fermentation, we are left with just the juice and the flesh of the grape. The resulting wine is quite intriguing, and has developed a cult-like following of wine enthusiasts.

VINTAGE

The vintage began with 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 averages. September and October were warm and dry, allowing grapes to be picked at optimal ripeness.

WINEMAKING

The grapes were hand picked into small, 30 pound baskets to prevent bruising. On the crush pad, we gently hand-sorted the grapes to ensure that only the best possible fruit was included in the wine. We whole-cluster basket pressed the grapes immediately following fermentation to minimize skin contact, creating a pale, straw-colored juice. The juice was barrel fermented, then underwent a secondary malolactic fermentation. The wine was sur-lie aged for about 9 nine months in total, and stirred about every three days to enhance the mouthfeel and add richness.

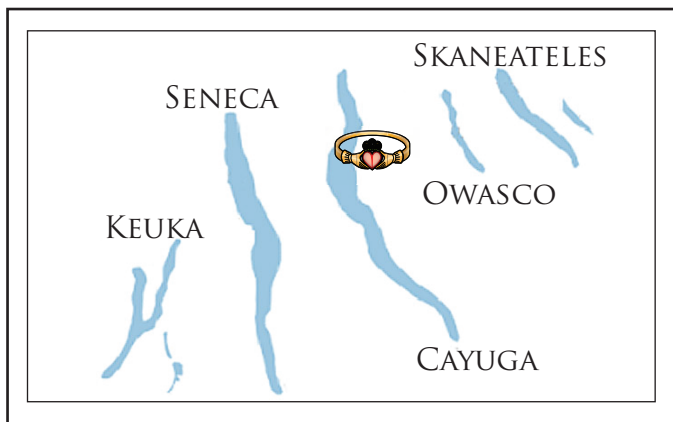
TASTING NOTES & FOOD PAIRINGS

Notes of pears and brioche on the nose. The creamy, rich palate carries a bit more weight than a typical white wine, and features hints of ripe melon, hazelnuts, and vanilla. The long finish is crisp, dry and refreshing. This wine is exceptional with seafood, including pan-seared crabcakes with remoulade sauce, scallops Provençal, clams steamed in white wine and herbs, or smoked salmon mousse in crispy phyllo cups.

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AVA	Finger Lakes
AVERAGE YIELD	1.9 tons / acre
HARVESTED	October 3rd, 2014
VINIFICATION	Whole-cluster basket pressed & barrel fermented
AGING	Sur-lie aged
COOPERAGE	Francois Freres French oak
TA	6.6 g/L
pH	3.63
RESIDUAL SUGAR	0 g/L
ALCOHOL	12.6%
BOTTLED	August 25th, 2015
PRODUCTION	70 cases



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.