



HEART & HANDS WINE COMPANY

Heart & Hands Wine Company overlooks the northeastern shores of Cayuga Lake. We are committed to quality by working with low yields, and utilize gentle gravity flow methods of production to preserve the essence of the fruit. We are delighted to share the full expression of the vineyard with you.

- Tom & Susan Higgins - Owners/Winemaking Team

2008 PINOT NOIR (251 Cases Produced)

\$19.99

Heart & Hands 2008 Pinot Noir is made from grapes grown by the following vineyards within New York's Finger Lakes Viticultural Area:

Hobbit Hollow Vineyard	Skaneateles Lake, West Side	59%
Saw Mill Creek Vineyard	Seneca Lake, East Side	41%



Aromas of violets, red berries and a hint of smoke on the nose. Medium bodied with dark cherries, figs and raisins emerging on the mid-palate. An elegant finish lingers on the palate, leaving you wanting more.

The 2008 Pinot Noir vintage began with early, warm weather in April and emerged into a summer highlighted by the warm days and cool nights that are typical of the Finger Lakes. September and October brought warm and dry weather: exactly what was needed to enable the Pinot Noir grapes to develop deeper ripeness, superior flavor complexity and harmonious balance.

The hand-picked grapes were received in small individual picking lugs. The grapes were then softly hand-sorted into one-ton bins for fermentation. Fermentation lasted for 13 days, after which point, the grapes were basket pressed and gently transferred into barrels using gravity flow methods. Barrel aging lasted 12 months.

Statistics:

- Yield: 1.7 Tons/Acre
- Harvested: September 26th – October 2nd
- Total Acidity: 6.1 g/l
- pH 3.54
- 50% Whole Cluster
- Cooperage: 100% Francois Freres French Oak Barrels
 - 27% New Barrels, 73% Once Used Barrels
- Closure: Vino-Seal Glass
- Bottling Date: September 29th, 2009
- Total Production: 251 Cases

www.heartandhandswine.com
4162 State Route 90 N
Union Springs, NY
(315) 889-8500