

HANDLEY CELLARS ANDERSON VALLEY CHARDONNAY



100% Chardonnay. It shows aromas of fresh daisies, pineapple, poached pear, marshmallows, and graham crackers. Flavors of mango and coconut are prominent. This wine is full and round on the palate with crisp kiwi notes on the finish. This wine pairs wonderfully with Cobb Salad, heirloom tomato BLT with avocado, shrimp cocktail, or as a main course wine with whole roasted chicken.

The grapes for this wine were sourced from Haiku Vineyard located in the warmer inland region of Mendocino near Ukiah. It is CCOF certified organic and planted on well-drained sandy soils adjacent to the Russian River. These soils allow the vines' roots to penetrate deeply in search of water and require minimal irrigation providing ripe concentrated flavors. This wine was aged for eight months in a mix of French and American oak barrels, 20% new oak. It was stirred on the lees and went through partial malolactic fermentation, one third, to soften its acidity.

Handley Cellars firmly believes in a conscious and conscientious approach to farming and winemaking. They purchase grapes from small, local, family growers, and whenever possible, the fruit selected is farmed organically. Their winemaking philosophy is to let the distinctive qualities of each vineyard shine through. Working with carefully tended, exceptional sites, they strive to create wines which faithfully reflect the unique characteristics of the vineyards and viticultural region, focusing on the appellation of Anderson Valley. They select vineyards that fully ripen at lower brix, resulting in wines with low to moderate alcohol levels. Beginning with the 2012 vintage, their white wines are free of animal products. From start to finish, they are mindful of their impact on their rural valley, and the implications of their farming and winemaking choices for future generations.

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Tasting Note:

HANDLEY CELLARS
ANDERSON VALLEY CHARDONNAY
100% Chardonnay. Aromas of daisies, pineapple, poached pear, marshmallows & graham crackers; flavors of mango & coconut; full & round; crisp kiwi on the finish.

Shelf Talker:

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