

HANDLEY CELLARS ANDERSON VALLEY PINOT GRIS

100% Pinot Gris. Tropical aromas of papaya and banana, with hints of orange blossom and freesia. Flavors of grapefruit, nectarines and creamscicle, hints of butterscotch and savory spices with a crisp yet creamy mouth feel.

Pairs nicely with cold soups and seafood.

The fruit for this blend came from two different sources: Helluva Vineyard in Boonville and Romani Vineyard near Handley Cellars in Philo. The Helluva Vineyard fruit is picked at lower ripeness for its tropical fruit and herbal characters. The unique divided lyre trellis shades the fruit, allowing for heavier yields while limiting total sugar accumulation. The fruit in the Romani Vineyard hangs longer to develop fully ripe characters. The north facing orientation of that vineyard and its cooler location in the valley allow us to fully ripen the fruit while preserving the acidity. The fruit for this blend was gently whole cluster pressed to avoid any extraction of color or bitter phenols from the skins, then drained to stainless steel tanks and allowed to settle for three days before being transferred to other stainless steel tanks for fermentation. One third of the blend was allowed to complete fermentation in stainless steel to preserve the fresh fruit character and a hint of residual sugar to round out the palate.

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.



AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ANDERSON VALLEY PINOT GRIS

Aromas of papaya, banana, orange blossom & freesia; flavors of grapefruit, nectarines, creamscicle, butterscotch & savory spices; crisp, creamy mouth feel.

Shelf Talker:

HANDLEY CELLARS ANDERSON VALLEY PINOT GRIS

Tropical aromas of papaya & banana, with hints of orange blossom & freesia.

Flavors of grapefruit, nectarines & creamscicle, hints of butterscotch & savory spices with a crisp yet creamy mouth feel. Pairs nicely with cold soups & seafood. Handley Cellars' winemaking philosophy is to let the distinctive qualities of each carefully tended exceptional vineyard shine through.



AN EASTERLY WINE SELECTION