

HANDLEY CELLARS ANDERSON VALLEY PINOT NOIR

100% Pinot Noir. Dark ruby color. It opens with a mild rose bush and black raspberry bouquet. On the palate, it is medium bodied, soft, elegant and plush. Flavors of plum and black raspberry with notes of gentle minerality. A touch of cola, oak and black tea. The finish is dry and subtle. This Pinot is very food friendly.

The grapes from our Estate Vineyard were combined with fruit from Ferrington and Helluva vineyards. These two sites are located in the warmer end of Anderson Valley and contribute fleshy red fruit flavors and soft texture. Grapes from the mountaintop RSM vineyard were also added because of their dense dark fruit character and complexity. The fruit was gently destemmed and crushed, retaining about 40% whole berries. It was then transferred to small open top fermenters, where it was chilled and cold soaked for three days. The fruit was inoculated with a variety of yeasts selected to express different characters, some to enhance floral and fruity aromatics, some for good tannin extraction, and others to promote mouthfeel and a long finish. The fermenters were punched down twice a day, and at completion of fermentation the wine was pressed to tank and allowed to settle for three days. Then it was racked to barrels and stirred on the lees until it completed malolactic fermentation. This Pinot Noir was aged for 10 months in a mix of French Oak barrels (25% new), after which it was sterile filtered to maintain consistency and stability.

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:

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100% Pinot Noir. Aromas of rosebush & black raspberry; flavors of plum, black raspberry, cola, oak & black tea; gentle minerality; soft, elegant & plush; dry & subtle finish.

Shelf Talker:

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