



HANDLEY PINOT NOIR 2014

Anderson Valley Appellation

Handley Cellars, California, USA

eCommerce # 438720 | 13.9 % alc./vol. | \$50.35

The wine has aromas of freshly baked Bing cherry pie, dried rose petal, and baking spices. With the concentrated ripe fruit flavours indicative of this warm vintage, it's juicy and full on the palate with black cherry, raspberry, and sour plum, with hints of violets and nutmeg. The finish is long and lingering punctuated by bright acidity.

Terroir:

The Anderson Valley Appellation is located in the rolling hills of the coastal region of Mendocino County. This unique valley runs ~8 km long, from Boonville to the town of Navarro. Morning and evening fog and cool breezes follow the Navarro River from the coast through the "Deep End" of Anderson Valley and then dissipate as they travel inland. This Pinot Noir was largely sourced from the Handley Estate Vineyard, at the cooler end of Anderson Valley, closest to the Pacific and subject to coastal influence. The grapes were combined with fruit from Ferrington and Helluva vineyards located in the warmer end of Anderson Valley so they contribute fleshy red fruit flavours and soft texture. Also added grapes from mountaintop RSM vineyard because of their dense dark fruit character and complexity.



Vinification:

Aged for 10 months in a mix of French Oak barrels (25% new), after which it was sterile filtered to maintain consistency and stability.

Variety: Pinot Noir 100%

Residual sugar: 5.4 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect complement to Spaghetti Carbonara, Quinoa & Sweet Potato Salad, or Roasted Guinea Hen with au jus.