



# CHARDONNAY HANDLEY ESTATE VINEYARD 2016



Anderson Valley Appellation

Handley Cellars, California, USA

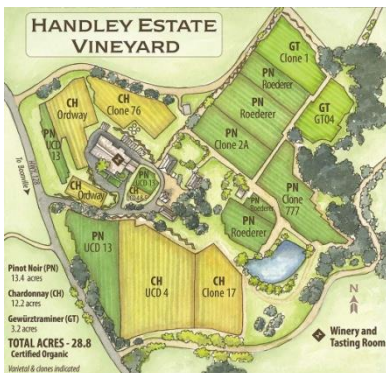
**eCommerce # 775718 | 13.3 % alc./vol. | \$39.95**

*This wine shows aromas of apple blossoms, poached pear, toasted coconut, and hints of spicy oak. Flavours of pear, stone fruit, and citrus swirl on the palate. It is medium bodied with a creamy mouthfeel finishing with notes of crème fraiche and toasted almond.*

**Terroir:**

Founded in 1982 Handley Cellars is a small family-owned winery in California’s Mendocino County. Located at the northwest end of the Anderson Valley on 59 acres of the original Holmes Ranch.

This wine originates from Handley Estate Vineyard located ten miles from the Pacific coast in Anderson Valley’s “Deep End” which characterized by cool foggy nights and bright sunny days. One of California’s coolest grape growing regions, the climate of Anderson Valley is ideal for the 13.4 acres of Pinot Noir, 12.2 acres of Chardonnay, and 3.2 acres of Gewürztraminer planted here. New Chardonnay blocks planted in 2010. Organically farmed and CCOF certified since 2005.



**Vinification:**

1/3 of the blend went thorough malolactic fermentation. Aged 8 months in French oak barrels 20% new.

**Variety:** Chardonnay 100%

**Residual sugar:** 1 g/L

**Serving suggestion and food pairing:** Serve at 12°C. Perfect complement for roast chicken and fettuccine with chanterelle mushrooms in a cream sauce or a corn chowder.