



PINOT GRIS 2018

Anderson Valley Appellation

Handley Cellars, California, USA

eCommerce # 775726 | 13.2 % alc./vol. | \$34.25

Tropical and herbal notes with riper stone fruit characters. Aromas of nectarines, lemon blossoms, and thyme. Mouthwatering flavours of guava and lemon zest interplay with fleshy nectarine, peach pit, bees wax with hints of lemongrass.

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.

The Anderson Valley Appellation is located in the rolling hills of the coastal region of Mendocino County, ~3 hours northwest of San Francisco. Valley runs ~15 miles 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. The inland and central regions of Anderson Valley near Philo and Boonville offer progressively warmer microclimates. In addition to our own Estate fruit, some Handley Cellars wines are crafted from grapes grown by other small local farmers in diverse parts of Anderson Valley.

The fruit for this wine is sourced from the Helluva and Romani family Vineyards located at opposite ends of Anderson Valley and harvested a month apart.



Vinification:

Fermented in a combination of 1/3 stainless steel tank and 2/3 large format, neutral wood barrels allowing stirring and extended lees contact. No malolactic fermentation. Sterile filtered before bottling.

Variety: Pinot Gris 100%

Residual sugar: 2.8 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect complement for salads with citrus and chicken, halibut with herbs and lobster.