



## 2003 BRUT Anderson Valley Estate Vineyard

### IN THE VINEYARD

Weather was cool and wet in April 2003, followed by warm sunny skies, which prevailed for the rest of the growing season. Moderate summer temperatures were interrupted by a few periods of warm weather.

### IN THE CELLAR

The grapes for this sparkling wine were handled very carefully, picked into small bins, then loaded into Handley's new press, which allows gentle whole cluster pressing. The Chardonnay portion of the blend was fermented and aged in neutral French oak barrels for five months, completing malolactic fermentation in barrels. The Pinot Noir portion was stainless steel fermented and aged. The wine spent 36 months *en tirage* before disgorging.

### IN THE BOTTLE

Starting with aromas of toasted hazelnuts, this sparkling wine delights the palate with small lively bubbles, fluffy texture, and flavors of peaches and guavas.

### AT THE TABLE

The 2003 Brut is a great choice for holiday parties, but it's not just for special occasions. Serve it with any meal: its pleasant acidity and effervescence make this wine an especially good match with spicy foods.

<i>Grape Variety</i>	65% Pinot Noir 35% Chardonnay	<i>Tirage Date</i>	May 12, 2004
<i>Vineyard</i>	Handley Estate	<i>Disgorging Date</i>	May 2007
<i>Appellation</i>	Anderson Valley	<i>Titrateable Acid</i>	0.85 g/100 ml
<i>Harvest Dates</i>	Sept. 5 & 6 (Pinot Noir)	<i>pH</i>	3.14
<i>Brix at Harvest</i>	Sept. 22 (Chardonnay)	<i>Alcohol</i>	12.5%
<i>Fermentation &amp; Aging</i>	19.4° Brix Stainless steel & French oak	<i>Residual Sugar</i>	.61g/100 ml
		<i>Cases Produced</i>	892
		<i>Release Date</i>	December 2007