



2003 BRUT ROSÉ

Anderson Valley

Estate Vineyard

IN THE VINEYARD

The 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 warmer weather. The Estate Vineyard was blessed with clear skies through October, making it possible to harvest excellent quality fruit. Moderate temperatures during the spring and summer lead to a slightly later harvest than in other vintages, allowing longer hang time and well-developed flavors. Unlike other appellations, our Chardonnay typically ripens late while still retaining good acidity.

IN THE CELLAR

The Pinot Noir grapes used for this sparkling wine were crushed, macerated on the skins for four hours, and drained off. This process yields a sparkling wine with depth, distinct Pinot Noir character, a vivid coral hue, and good texture, allowing us to use only a small amount of sugar in the dosage. The Chardonnay grapes were whole-cluster pressed and barrel-fermented for five months in neutral French oak. We stirred the lees for approximately two months to finish fermentation and enhance creamy texture. The wine underwent 100% malolactic fermentation using Inobacter, a bacteria isolated from the Champagne region of France, yielding the creamy texture for which Handley's Brut Rosé is known.

IN THE BOTTLE

On the nose, this sparkling wine is a heavenly melange of raspberries and strawberries, with a hint of toasted hazelnuts. Red berry flavors are enhanced by fresh acidity and delightful effervescence.

AT THE TABLE

Handley's Brut Rosé is not merely a wine for weddings and holidays, but a wine for all occasions. Its complex flavors, balanced acidity, and refreshing bubbles make it a wonderful accompaniment to Indian samosas, spiced nuts, and other appetizers.

<i>Grape Varieties</i>	94% Pinot Noir 6% Chardonnay	<i>Tirage Bottling Date</i>	May 13, 2004
<i>Vineyard</i>	Handley Estate	<i>Titrateable Acid</i>	0.91 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>Alcohol</i>	12.5%
<i>Harvest Dates</i>	Sept. 13 (Pinot Noir) October 4 (Chardonnay)	<i>Residual Sugar</i>	.65g/100 ml
<i>Barrel Aging</i>	100% Stainless (Pinot) 100% French oak (Chard.)	<i>pH</i>	3.08
<i>Sugar at Harvest</i>	Average 20.5° Brix	<i>Cases Produced</i>	455
		<i>Release Date</i>	October 2006