



2004 PINOT NOIR  
Anderson Valley  
*Estate Reserve*

**IN THE VINEYARD**

By American legal standards, the word “reserve” has no specific definition. At Handley, we interpret it this way: After every harvest, winemaker Milla Handley carefully monitors barrels of Pinot Noir. When she finds a barrel lot with exceptional qualities and potential for bottle aging, she deems the wine “Reserve.” This limited production Pinot Noir, a blend of hillside and valley Pinot Noir, is such a wine. Ninety-two percent of the blend came from our valley Estate Vineyard, with bright fruit and good structure, while the hillside portion (from Milla Handley’s home vineyard) offered good acidity and unique mineral and wild berry characteristics.

**IN THE CELLAR**

Temperatures were high when we harvested the grapes for this wine, so we made sure to bring it immediately into the cellar to cool before crushing. The fruit was lightly destemmed and crushed, and given 24 hours cold soak prior to adding yeast. It was punched down three times a day during fermentation. The wine fermented and aged in the finest French oak barrels from Burgundy coopers (30% new) for ten months, enhancing the texture and complexity of this extraordinary wine.

**IN THE BOTTLE**

With intense aromas of blackberry and vanilla, Handley's 2004 Estate Reserve Pinot Noir offers raspberry and black cherry flavors with a velvety texture and silky finish.

**AT THE TABLE**

The complex and refined flavors of this wine make it a natural with high quality, classic food, such as grilled filet mignon or boeuf bourguignon.

<i>Grape Variety</i>	100% Pinot Noir	<i>Bottling Date</i>	August 3, 2005
<i>Vineyards</i>	Handley Estate (92%) RSM (8%)	<i>Titrateable Acid</i>	0.63 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>Alcohol</i>	14.5%
<i>Harvest Dates</i>	August 30 (RSM) Sept. 1, 9, 10 (Estate)	<i>Residual Sugar</i>	.04g/100 ml
<i>Barrel Aging</i>	100% French oak (30% new)	<i>pH</i>	3.40
<i>Brix at Harvest</i>	24.9° Brix	<i>Cases Produced</i>	350
		<i>Release Date</i>	May 2006