



2006 PINOT NOIR Mendocino County

IN THE VINEYARD

Warm weather in June and July allowed good growth and development of new clusters, while moderate weather during ripening encouraged rich aromas, ripe tannins, and fresh cherry and hibiscus flavors. Some of the fruit for this wine came from Iron Oak Vineyard in Potter Valley, an inland valley which characteristically produces Pinot Noir with mid-palate texture and strawberry overtones. Pratt, Handley Estate, and Day Ranch are three vineyards situated in different areas of Anderson Valley. Oppenlander lies in the coastal area of Comptche.

IN THE CELLAR

Light crushing left about 25% whole berries in the fermenter after de-stemming. After crushing, we cold-soaked the must for a day or two, then added yeast to start fermentation. When fermentation was complete, we pressed the must, allowed it to settle for 3-4 days, and then racked the wine to French oak barrels (20% new) to finish malolactic fermentation. It remained in the barrel for 9 months.

IN THE BOTTLE

Handley's 2006 Mendocino Pinot Noir offers aromas of violets and raspberries. Subtle oak adds depth and complexity to bright cherry flavors.

AT THE TABLE

This Pinot Noir is very approachable. Its forward fruit and medium body make it a good wine to serve with mildly spicy beef curries or Asian-spiced short ribs.

<i>Grape Variety</i>	100% Pinot Noir	<i>Brix at Harvest</i>	23.0° Brix
<i>Vineyards</i>	Iron Oak (31%), Handley Estate (22%), Pratt (20%), Day Ranch (17%), Oppenlander (7%)	<i>Fermentation & Aging</i>	100% French oak
<i>Appellation</i>	Mendocino County	<i>Bottling Date</i>	August 13, 2007
<i>Harvest Dates</i>	Sept. 8 (Iron Oak) Sept. 13-14 (Estate) Sept. 26 (Oppenlander) Sept. 30 (Day Ranch) Oct. 9 (Pratt)	<i>Titrateable Acid</i>	0.510 g/100 ml
		<i>pH</i>	3.59
		<i>Alcohol</i>	13.5%
		<i>Residual Sugar</i>	.04g/100 ml
		<i>Cases Produced</i>	1516
		<i>Release Date</i>	February 2008