

Varietal
100% Pinot Noir

Vineyards
Handley Estate (30%)
La Tourette-Bagnall
(18%)
Corby (10%)
Iron Oak (10%)
Pratt, Ferrington,
Helluva, Wiley, T Rex,
Marguerite (32%)

Appellation
Anderson Valley

Harvest Dates
Sept. 19 & 25 (Estate)
Sept. 27 & 29 (La Tourette-
Bagnall)
Sept. 25 (Corby)
Sept. 11 (Iron Oak)

Brix at Harvest
Average 23.2•Brix

Barrel Ageing
100% French oak

Bottling Date
August 18, 2004

Alcohol
13.8%

Titratable Acid
0.60g/100 ml

Residual Sugar
0.08g/100 ml

pH
3.53

Cases Produced
3037

Release Date
October 2005

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HANDLEY Cellars

2003
PINOT NOIR
ANDERSON VALLEY

IN THE VINEYARD

The 2003 Anderson Valley Pinot Noir is a blend from ten different vineyards. Ninety percent of the grapes come from Anderson Valley, the remaining ten percent came from Potter Valley. In 2003 the Pinot Noir harvest came a little later than previous vintages: moderate summer temperatures and sunny late autumn weather allowed long hang time.

IN THE CELLAR

Each vineyard lot was vinified separately, then blended prior to bottling. The grapes were destemmed and lightly crushed into open-top stainless steel tanks to ferment. The must was pressed after 10-14 days, then settled before racking to French oak barrels (30% new). The wine spent ten months in barrels before blending and bottling.

IN THE BOTTLE

This wine offers the characteristic Anderson Valley aromas and flavors of cherry and spice, with accents of violets, anise, and a touch of vanilla.

AT THE TABLE

The rich earthy flavors of ratatouille will perfectly complement this Pinot Noir.

ACCOLADES

GOLD MEDALS: : San Francisco Chronicle Wine Competition, San Diego Wine Competition. Silver Medal: Riverside International Wine Competition.

