



2010 PINOT NOIR Mendocino County

IN THE VINEYARD

2010 was a very cool vintage. We were worried about early winter weather, but all of the grapes for this wine were harvested before the rains began. Most of the fruit for the blend (84%) came from Iron Oak Vineyard in Potter Valley, a cool inland valley with an elevation of 1000 feet. The Pommard clone from the Romani Family Vineyard, in the cooler western end of Anderson Valley adds ripe red fruit flavor accents and great texture, while the grapes from the Gianoli Vineyard on Mendocino Ridge, contribute dark fruit flavors and great acidity.

IN THE CELLAR

The fruit for this wine was brought in cool to the winery and gently crushed (40% whole berries) into open top fermenters. We added several yeasts to maximize complexity in the blend. The tanks were gently punched down twice daily during fermentation to provide oxygen to the yeast and to encourage extraction of tannins and color. The fermenters were pressed at dryness. After settling for three days, the wine was racked to French oak barrels for nine months of lees stirring and aging in French, Hungarian, and American oak barrels (21% new). The wines were blended and bottled in August 2011.

IN THE BOTTLE

This vintage of our Mendocino County Pinot Noir offers a variety of flavors and aromas. The nose carries hints of cherry blossom, strawberry, vanilla, lavender, and cocoa. The nose is complemented on the palate by flavors of black raspberry, ripe plum, dark cherry, cola, and good mid-palate texture with a long dark chocolate finish.

AT THE TABLE

Handley Cellars' Mendocino County Pinot Noir is a great match for patés, terrines, and charcuterie. It's also delicious with pork tenderloin and sweet potatoes.

<i>Grape Variety</i>	100% Pinot Noir	<i>Bottling Date</i>	August 29, 2011
<i>Vineyards</i>	84% Iron Oak, 7% Romani, 5% Gianoli, 3% Estate Vineyard, 1% other	<i>Titrateable Acid</i>	0.51 g/100 ml
<i>Appellation</i>	84% Potter Valley, 11% Anderson Valley, 5% Mendocino Ridge	<i>pH</i>	3.77
<i>Harvest Dates</i>	Sept. 24, 28, & 29, Oct. 8 & 14	<i>Alcohol</i>	14.2%
<i>Brix at Harvest</i>	25.1° Brix	<i>Residual Sugar</i>	0.05% (Dry)
<i>Fermentation & Aging</i>	100% French Oak barrel aging (21% new)	<i>Cases Produced</i>	1058
		<i>Release Date</i>	October 2012

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