



*Handley Estate Vineyard*  
**2011 CHARDONNAY**  
**Anderson Valley**

**IN THE VINEYARD**

2011 was a cool vintage for Northern California. To help the fruit ripen in time, we leaf thinned, and dropped grape clusters. The extra effort paid off and we were happy with the intensity and flavors of the Chardonnay we harvested. A bonus was that we were able to attain ideal flavor profiles while keeping the alcohol levels low.

**IN THE CELLAR**

The fruit for this wine was brought in directly from our Estate Vineyard, pressed whole cluster to tank and allowed to settle. After racking the juice off its lees, we inoculated the tank with a new yeast for Handley Cellars, CY3079, one which is known to increase texture and maintain acidity for a more elegant style of Chardonnay. We also used another yeast – QA23 – one of our favorites, that promotes fruit aromas in the wine. The wine was fermented, lees stirred, and allowed to age for five months. 70% of it aged in French oak puncheons and barrels (21% new), and the remaining 30% in stainless steel tanks. Our Estate Chardonnay is a delicate wine with less alcohol than many California Chardonnays, while retaining the texture and acidity of a classic cool climate wine.

**IN THE BOTTLE**

This Estate Chardonnay offers aromas of apple blossom, pear and citrus with a hint of mineral undertone. Flavors of lemon curd, crisp apple, baking spices, and a slightly toasty nuance that lengthens on the palate.

**AT THE TABLE**

The balanced fruit and acidity in this wine make it an ideal companion for richer dishes or as an aperitif with appetizers. Roast chicken, pasta primavera and roasted fish with lemon-butter sauce are some of our favorite pairings.

<i>Grape Variety</i>	100% Chardonnay	<i>Bottling Date</i>	May 3, 2012
<i>Vineyard</i>	100% Handley Estate Vineyard	<i>Titrateable Acid</i>	0.69 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>pH</i>	3.33
<i>Harvest Date</i>	Oct. 13	<i>Alcohol</i>	12.2%
<i>Brix at Harvest</i>	21.3° Brix	<i>Residual Sugar</i>	0.04%
<i>Fermentation &amp; Aging</i>	71% French Oak (21% new) barrels and stainless steel tanks	<i>Cases Produced</i>	792
		<i>Release Date</i>	Fall 2012