

2013 CHARDONNAY

Estate Vineyard, Anderson Valley



IN THE VINEYARD

The Handley Estate Vineyard is organically farmed and CCOF certified. In 2013, the dry warm spring initiated early flowering and fruit set. Moderate to warm weather continued throughout the rest of the growing season resulting in one of our earliest and ripest harvests. This, combined with the first harvest of our new vineyard blocks of Chardonnay (planted in 2010), gave us lots of wonderfully ripe fruit to work with. The new blocks of Clone 76, a Burgundy selection, and Clone 4 ripened easily and contributed great tropical flavors and body to this vintage of our Estate Chardonnay. The older blocks of Clone 4 and Ordway field selection ripened later. They provided traditional apple and stone fruit flavors, and added acidity and structure to the blend.

IN THE CELLAR

We press all our Estate Chardonnay whole cluster to stainless steel tanks and allow it to settle for three days. The clear juice is then inoculated with a mix of yeasts including Symphony, Cross Evolution, and D47. About one third of the way through fermentation, we racked the wine to a mix of French oak barrels (24% new). After completing fermentation, about 30% of the barrels were inoculated with a malolactic culture to soften the acidity. The wine was aged for six months in barrel and sterile filtered before bottling. No eggs, dairy, or animal derived products were used in the production of this wine.

IN THE BOTTLE

This vintage of Handley Cellars Estate Chardonnay is softer and riper than many previous vintages, while remaining true to house style with low alcohol and good structure. The wine exhibits flavors of Granny Smith apples, guava, and lemon, with a hint of coconut and spice from the barrels. It has noticeable acid, which provides structure and frames the fruit without being too tart.

AT THE TABLE

This Chardonnay pairs with well-aged soft cheeses such as Champignon, hummus with paprika, or dishes that feature a cream sauce.

GRAPE VARIETAL
100% Chardonnay

VINEYARD
Handley Estate

APPELLATION
Anderson Valley

BOTTLING DATE
May 27, 2014

ALCOHOL
13.2%

TITRATABLE ACIDITY
6.70 g/L

pH
3.42

CASES PRODUCED
1815

RELEASE DATE
November 2014

