

2013 PINOT GRIS

Anderson Valley



IN THE VINEYARD

The fruit for this wine came from two sources, Helluva Vineyard in Boonville (65%) and Romani Vineyard near Handley Cellars in Philo (35%). The 2013 vintage saw one of the earliest harvests on record. Bloom started early but was followed by moderate summer temperatures. To our surprise, the grapes ripened early even without hot weather. White grapes need to be picked before the sugars get too high, which results in higher alcohol content that can overwhelm the wine's delicate flavors. While early, the grapes in both vineyards achieved optimal ripeness with complex flavors. We picked the Helluva Vineyard, located at the warmer end of the valley, in early September and the Romani Vineyard, in the cooler "Deep End", almost one month later.

IN THE CELLAR

All our Pinot Gris lots were pressed whole cluster to avoid picking up any color from the skins. Pinot Gris grapes can be purple when grown in a shaded canopy and if not handled gently can result in a pinkish to brown hue in the wine. The juice was settled for 3 days before being racked to a stainless steel tank to begin fermentation. It was then inoculated with two different yeasts, X5 a clean fermenter for bright fruit flavors, and Alchemy, a mix of different yeast families, to add complexity. About a third of the way through fermentation, 65% of the wine was racked into wooden vessels – 500 litre puncheons and a large oval "foudre". Finishing fermentation in wood, with extended lees contact and stirring, helps enhance roundness of flavor and fullness on the palate. The remaining 35%, from Romani Vineyard, was left to ferment completely in stainless steel to preserve bright fruit flavors and a hint of residual sugar. No malolactic fermentation was employed, and no eggs, dairy, or animal products were used in producing this wine.

IN THE BOTTLE

Aromas of honeydew melon and green tea lead to flavors of fresh apricot, pear, nectarine, papaya, and pineapple on the palate, with notes of lemongrass, jalapeño, tarragon and white pepper. The wine offers a full mid-palate texture and a crisp, spicy finish.

AT THE TABLE

Handley Cellars Pinot Gris is always a favorite as a cocktail or aperitif wine. It pairs well with full-flavored cheeses, salads, and seafood.

GRAPE VARIETAL
100% Pinot Gris

VINEYARDS
65% Helluva
35% Romani

APPELLATION
Anderson Valley

BOTTLING DATE
March 3, 2014

ALCOHOL
14.1%

RESIDUAL SUGAR
0.19%

TITRATABLE ACIDITY
5.80 g/100ml

pH
3.42

CASES PRODUCED
1003

RELEASE DATE
July 2014

