

2013 WATER TOWER CHARDONNAY

Mendocino County



IN THE VINEYARD

The fruit for this wine came from Nelson & Sons Vineyard, located near Hopland, an inland region of Mendocino County. The warmer inland climate is ideal for growing full bodied Chardonnay. At Handley Cellars, we prefer to produce our Chardonnays with organically farmed fruit. However, while transitioning between sources we ended up using grapes which were not certified organic. The 2013 vintage provided us with an early harvest and grapes with rich ripe fruit flavors. With the Nelson grapes, we created a soft, fruit-driven wine – our first Water Tower Chardonnay. Because it is an exception to the Handley policy of using organic Chardonnay grapes, we are able to offer this wine at a very reasonable price.

GRAPE VARIETAL
100% Chardonnay

VINEYARD
Nelson

APPELLATION
Mendocino County

BOTTLING DATE
May 28, 2014

IN THE CELLAR

The fruit was pressed whole cluster and allowed to settle for three days in a stainless steel tank before being racked off its solids and inoculated with a combination of QA 23 and X5 yeasts. Both these yeasts are reliable fermenters that emphasize fruity characters. The wine was fermented primarily in stainless steel with a small portion going into older, neutral puncheons (500L) avoid any oaky flavors. The stainless steel portion went through complete malcolactic fermentation to soften the wine but because the fruit was grown in a warmer region with little malic acid it did not develop any buttery characteristics. No eggs, dairy or other animal products were used in the production of this wine.

ALCOHOL
14.1%

TITRATABLE ACIDITY
3.4 g/L

pH
3.73

CASES PRODUCED
796

RELEASE DATE
January 2015

IN THE BOTTLE

This Chardonnay starts with aromas of pears, peaches, orange blossoms, marzipan, and marshmallow, with a hint of anise. On the palate, the flavors are full, soft and fruit driven, featuring essences of peaches and kumquats, and just a touch of mint.

AT THE TABLE

The bright fruit in this wine makes it a lovely aperitif. It is also perfect with lighter chicken or fish dishes. We suggest medium bodied fish such as halibut, bass, grouper, orange roughy, or pike. Or try it as an accompaniment to chicken breast with lemon and Beurre Blanc (white wine and butter).

