

2010 PINOT NOIR

Anderson Valley



IN THE VINEYARD

This Pinot Noir is a blend of several different Anderson Valley vineyards, and a large portion of this vintage consists of fruit from the warmer Boonville end of the valley. The 2010 growing season was cool and we had later than usual harvest dates, particularly in the “Deep End” of the valley where Handley is located. Fortunately, we had a hot spell towards the end of the season which helped with ripening here. The mix of clones in Romani, RSM and our Estate vineyards provide complexity to the riper Boonville profile.

IN THE CELLAR

The grapes for this wine were de-stemmed and gently crushed, leaving 40% of the berries whole. Most of it was cold-soaked for 2-3 days before beginning fermentation in small open top fermenters. We used a mix of yeasts to add complexity. The juice was racked off the skins early to avoid extraction of any bitter tannins, put into barrels (25% new French oak), and inoculated to complete malolactic fermentation. The wine aged 10 months in barrels before bottling.

IN THE BOTTLE

This vintage of Anderson Valley Pinot Noir is rich and intense, with aromas of black cherry, raspberry and graphite. Flavors of red currant, black cherry and plum hang on an ample structural backbone.

AT THE TABLE

Pair this wine with grilled salmon or Pot au Feu. It also makes a great accompaniment to Brie Champignon.

AWARDS & ACCOLADES

DOUBLE GOLD MEDALS

2014 San Francisco Chronicle Wine Competition
2014 North Coast Wine Competition • 98 POINTS

GOLD MEDALS

2014 North of the Gate Wine Competition
2014 Dallas Morning News Wine Competition

GRAPE VARIETAL
100% Pinot Noir

VINEYARDS
48% Helluva
14% Handley Estate
12% Romani
12% Ferrington
10% Iron Oak
2% RSM
2% Pratt

APPELLATION
Anderson Valley

BOTTLING DATE
August 29 & 30, 2012

ALCOHOL
14.2%

TITRATABLE ACIDITY
0.57 g/100ml

pH
3.63

CASES PRODUCED
2406

RELEASE DATE
October 2013

