

2013 SAUVIGNON BLANC

Anderson Valley



IN THE VINEYARD

The fruit for this blend came from two Anderson Valley vineyards, and represents a combination of old and new for Handley Cellars. The majority came from the Charles Vineyard east of Boonville, old friends, but a new source of Sauvignon Blanc. It was the first fruit we picked in 2013. Our friends at Meyer Vineyard in the hills above Boonville once again provided not only Sauvignon Blanc, but some Semillon grapes as well. Both vineyards ripened three weeks earlier than usual thanks to early bloom, moderate temperatures, and lack of available water in the soils.

IN THE CELLAR

The Charles Sauvignon Blanc was crushed and pressed to provide skin contact and enhance aromas. It was settled for three days, then racked clean to another stainless steel tank. It was inoculated with VIN 13 yeast, a South African isolate, and fermented 100% percent in stainless steel. The Sauvignon Blanc and Semillon from the Meyer Vineyard were both direct pressed (whole cluster) to a stainless steel tank. After three days, the juice was racked clear to another stainless steel tank, inoculated with VIN 13 yeast and fermented. About a third of the way through fermentation, the juice was racked to older French oak barrels to finish fermenting. The barrels were stirred on the lees weekly for two months to enhance mouthfeel. No egg, dairy, or animal products were used in the production of this wine.

IN THE BOTTLE

This wine has lush aromatics of pineapple, pear, orange blossom and honeysuckle. The flavors include kiwi fruit, passion fruit, pineapple, lime and grapefruit. The lush fruit is balanced by a tingly acidity.

AT THE TABLE

Try our Sauvignon Blanc as an aperitif or with hearty salads, rich seafood, or grilled chicken.

GRAPE VARIETALS
86% Sauvignon Blanc
14% Semillon

VINEYARDS
71% Charles
19% Meyer
(15% Sauvignon Blanc
14% Semillon)

APPELLATIONS
Anderson Valley

BOTTLING DATE
March 4, 2014

ALCOHOL
13.4%

TITRATABLE ACIDITY
5.8 g/L

pH
3.33

CASES PRODUCED
330

RELEASE DATE
April 2014

