



2024 CHARDONNAY HANDLEY ESTATE VINEYARD, ANDERSON VALLEY

The grapes for this wine were sourced from our organically farmed, CCOF Certified Handley Estate Vineyard surrounding the winery in the Deep End of Anderson Valley. Ample rainfall and moderate conditions throughout the growing season provided balanced yields and ripeness. Our first offering comprised exclusively from our block 3C Burgundian clone FPMS 76 planted in 2010. Aromas of honeysuckle, warm apples, marzipan, and toast. With flavors of Gravenstein apples, Bosc pears, Meyer lemon, caramel and notes of toasted almonds. In the mouth, it is soft on the entry, round, and creamy on the mid palate, with crisp citrus hints on the finish. Barrel fermented and stirred on the lees through completion of fermentation. Aged for 10 months in all French oak barrels (20% new oak).

Forty percent of this wine went through malolactic secondary fermentation, adding complexity and mouthfeel while preserving its fresh fruit flavors. No animal derived products were used in the production of this wine.

Harvested: September 25, 2024

Alcohol: 13.6%

TA: 5.2

pH: 3.65
