



2018 Family Selection Red Blend, North Coast, California

Winemakers: Lucas Meeker, Dick Handal and David Noyes, consulting winemaker

§ Harvest dates: September 15- October 12, 2018

§ Appellation: North Coast, California: Sonoma and Mendocino Counties

§ In the Cellar: Cold soaked then fermented in open topped tanks with manual punch downs daily

§ Aged 25 months in new and neutral American and French Barrels

§ Bottled Date: November 22, 2020. Unfined with a light filtration

§ Alcohol: 15.4%

§ pH: 3.24

§ Residual Sugar: Less than 0.1%

§ Varietals: 25% Sangiovese, Mendocino, 25% Zinfandel, Dry Creek, Sonoma County; 50% Petite Sirah, Mendocino

§ Farming: 75% of these grapes are organically grown and dry farmed on soils of rocky, medium clay. It is the dry farming that brings intensity to this beautiful wine.

Tasting notes:

When you pour this wine into your glass you'll notice its jewel-like appearance. The colors will remind you of rare gems like sparkling rubies. On the nose one notes cherry, strawberries with raspberry overtones. At the mid-pallet these same fruit flavors are intensified along with flavors of earth and leather. It is dry and with a crispness that comes from balanced acidity and tannin all of which makes it an excellent choice to accompany lighter dinners such as roast chicken, chicken sotto mattone, pork loin, aged cheeses and rich hearty pastas. The finish is long and pleasant.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at handaldenierwines@gmail.com or visit website: www.denier-handal.com