



2019 Ottant'anni, Dry Creek Valley, Sonoma County & Calpella, Mendocino County

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

Harvest dates: October 1, 2019

Appellation: Estate, DCV

In the Cellar: Fermentation in open top tanks with manual punch down 2-4 times a day

Fermentation: 3 day cold soak followed by 5-day active fermentation.

Oak Regimen: Aged in new 2 year old French oak barrels for 19 months.

Bottled Date: October 2021

Alcohol: 14.8%

pH: 3.24

Residual Sugar: Less than 0.1%

Varietal: 60% Sangiovese, 40% Cabernet Sauvignon

Farming: Dry Creek Valley Terroir: soils of rocky, medium clay; Venturi Vineyard:
Dry farmed, organic vineyard in Calpella, California

Tasting notes:

Made in the style of a super Tuscan, this wine has a deep full flavor that stems from the Cabernet and a luscious juicy berry finish thanks to the Sangiovese. The combination makes for a beautiful wine that pairs well with grilled vegetables, steak, and light bodied red sauce based pasta dishes. Ottant'anni is made in honor of our founder Dick Handal and his longtime friendship with one of our favorite grape growers, Larry Venturi.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at

handalfamilywines@gmail.com or visit our websites: www.denier-handal.com

www.localstastingroom.com