



2020 Dolcetto

Winemakers:	Dick Handal, Lucas Meeker, David Noyes, Consulting Winemaker
Harvest dates:	September 2020
In the Cellar:	Fermentation in open top tanks with manual punch down 2 - 4 times a day Length of time in fermentor: 7 days
Oak Regimen:	Aged in 2-year-old French oak barrels for 20 months.
Bottled Date:	September 2022. 100 cases
Release Date:	2022
Alcohol:	14.5%
PH:	3.78
Residual Sugar:	Less than 0.1%
Varietals:	100% Dolcetto
AVA:	Russian River Valley

Harvest notes: Dolcetto came from a vineyard in Russian River Valley just south of Healdsburg. The vineyard sits along the Russian River and the soil is medium sand/rocky clay. The vineyard gets the benefit of being near the river, warm days and cool evenings/mornings.

Tasting notes: Taking a hint from a longtime friend and peer, Dick Handal decided to purchase the Dolcetto from this vineyard because he had tasted delicious wines made from this fruit. He liked the option to be able to blend this into wines like the 2020 Family Blend, make a rose of it and decided to make the Dolcetto on its own. The aroma is light and fruity, the color is a soft supple ruby and the flavors are bright, fruit, red & black plum, spice and earth.

It is a great young wine that will age well. It's easy to drink, pairs well with various Italian dishes, and does well with Asian dishes and desserts.

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