



2020 Family Blend, California

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

- § Harvest dates: September 2020
- § 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 2022. Unfined with a light filtration
- § Alcohol: 14.5%
- § pH: 3.24
- § Residual Sugar: Less than 0.1%
- § Varietals: Proprietary blend of Cabernet Franc, Dolcetto, Malbec, Sangiovese and Petite Sirah
- § 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.

Harvest Notes:

2020 Family Blend is a wine made with fruit from some of our favorite vineyards in California. In the mix is Sangiovese and Petite Sirah from the Venturi Family vineyard in Mendocino County, Malbec from Hopland area, Dolcetto from Russian River, and Cabernet Franc from Dry Creek Valley. The varied characteristics in the fruit shows well in this blend that represents our love of making wine.

Tasting notes:

Our family blend has a beautiful ruby color that shows nicely in your glass. The blend has a beautiful aroma of light spice, blackberries and cooked plum. We get flavors of cooked fruit, berries, spice and earth. The wine is great paired with light to hearty fare. From ratatouille to pork sugo.

For this vintage we wanted to honor the men and women who harvest fruit for us. They are our family and we wouldn't be here without them.

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

**SRP: \$33**