

Pinot Noir Press



HANDLEY CELLARS

A pioneer winery of the rural Anderson Valley, Handley Cellars celebrates forty years of producing small-lot artisan wines that capture the extraordinary spirit of this renowned winegrowing region.



A small, family-owned winery in California's Mendocino County, Handley Cellars was established by winemaker Milla Handley in 1982. The winery is located at the northwest end of the Anderson Valley, nestled on 59 acres of the original Guntly Ranch. Here, the family proudly farms their Certified Organic Estate vineyards which are surrounded by a ranch house, barn, and water tower that were all originally constructed in the early 20th century.



Pioneer winemaker Milla Handley, who passed away in 2020, was a champion of the Anderson Valley grape growing region for nearly four decades. Born in the San Francisco Bay area, Milla grew up with a desire to live in the countryside and while in college at UC Davis, narrowed her interests to enology. She earned her degree in Fermentation Science in 1975 and immediately went to work for winemakers Richard Arrowood at Chateau St. Jean and Jed Steele at Edmeades.

In 1978, Milla headed to Anderson Valley, which at the time, was largely uncharted viticultural territory. She was captivated by the valley's endless possibilities and the independent spirit of the local winemaking community, so much so that she was inspired to start her own winery brand - Handley Cellars - just a few short years later. It was always Milla's goal to craft elegant,

terroir-driven wines that captured the essence of this extraordinary place, and she certainly built a remarkable legacy in her lifetime.

Milla's spirit is very much alive and part of the day-to-day work at Handley Cellars, which is now run by Lulu Handley, one of Milla's daughters. Lulu and her sister Megan grew up on the Handley Estate and cultivated a deep love of agriculture and ecology early on. Lulu and her husband Scott took the reins after Milla's retirement in 2016 and they are incredibly passionate about continuing the Handley legacy.

The winery currently produces wines from the family's certified organic estate vineyards, plus a handful of other varietals sourced from small local farmers in diverse parts of Anderson Valley and Mendocino County. Winemaking duties at Handley Cellars are currently overseen by Randy Schock, who carries on Milla's tradition of crafting elegant, fruit-driven wines that complement a wide variety of cuisines.

The wines for Handley Cellars can be sampled at the winery's beautiful tasting room, which includes a garden courtyard and a unique display of folk art collected by Lulu's grandfather, Ray Handley, from around the world.

We invite you to enjoy this specially-selected Pinot Noir from a pioneer winery of the Anderson Valley. Cheers!





RANDY SCHOCK, WINEMAKER

The current winemaker for Handley Cellars is Randy Schock, who started with the winery back in 2004 as Cellar Master. Randy's winemaking career began as assistant winemaker at Fieldstone Winery in Alexander Valley, but before long, the opportunities and rural beauty of Anderson Valley led him to a harvest job with Navarro Vineyards. He then worked as winemaker at Philo Ridge Winery during its start-up years.

In 2004, Randy became the Cellar Master at Handley Cellars, and over the years, worked his way up to be Co-Winemaker, and finally, Winemaker. His influence has brought forth wines that demonstrate the essence of Milla's style, crafting balanced wines that showcase the local terroir of Anderson Valley.

Randy has lived locally since 1998 with his wife Gina and their three sons, Paul, Owen, and Finn.

HANDLEY 2017 PINOT NOIR RSM Vineyard, Anderson Valley, California

Handley's 2017 'RSM Vineyard' Pinot Noir comes from a certified organically farmed site in the Anderson Valley of California. Elegant and complex, this delicate Pinot Noir opens with aromas of raspberry, cherry, forest floor and cedar. The palate is well balanced with medium tannins and flavors of red cherries, cola, mushrooms, resinous pine and hints of clove that come through on the lingering finish. Aged 10 months in French oak. 100% Pinot Noir. Enjoy!

93 POINTS

– *Wine Enthusiast magazine*

GOLD MEDAL

– *San Francisco Chronicle
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