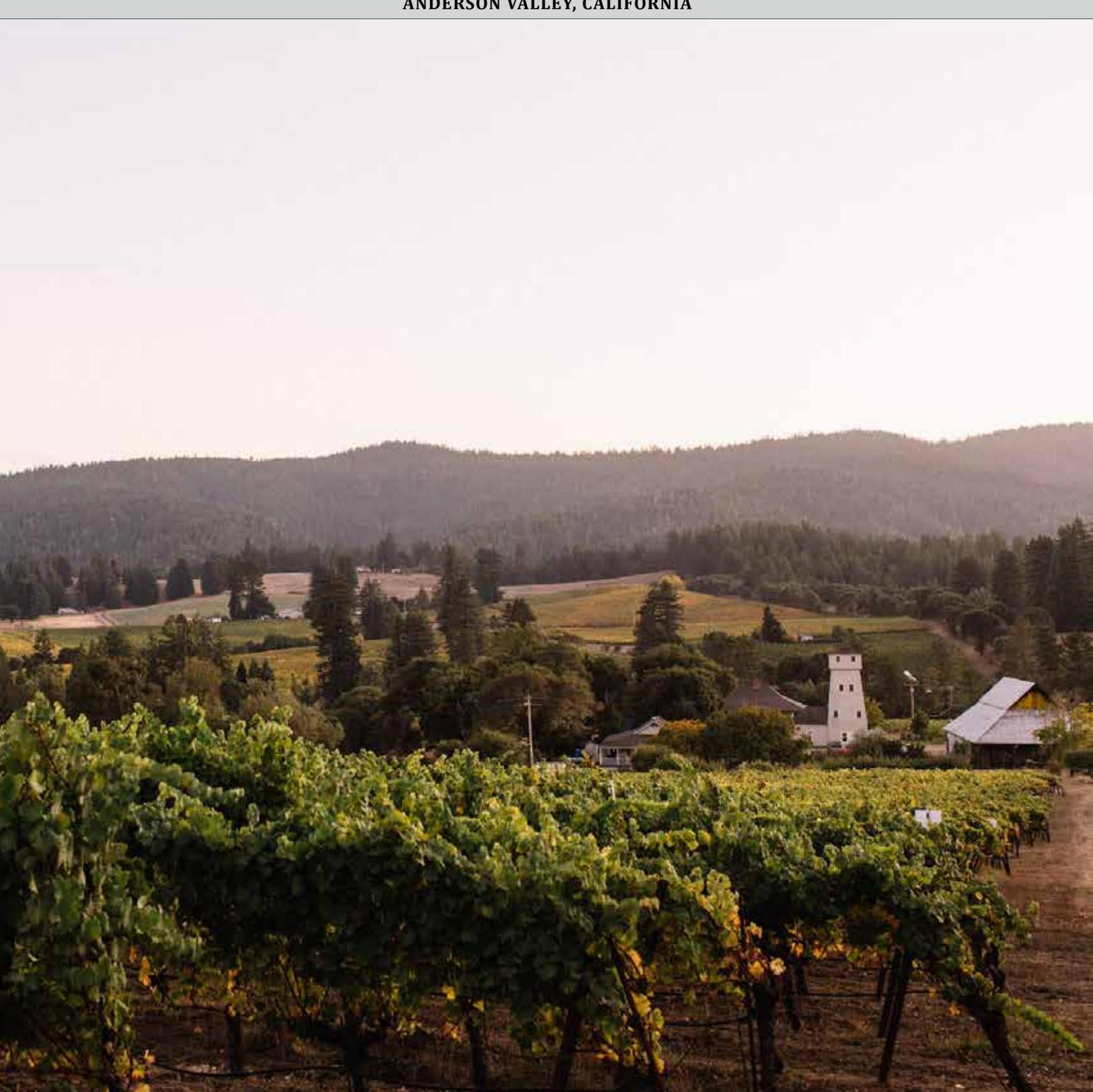




The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

HANDLEY CELLARS
ANDERSON VALLEY, CALIFORNIA



Handley Cellars

Established by Anderson Valley wine pioneer Milla Handley, Handley Cellars celebrates its fortieth year of producing small-lot artisan wines from a rural, cool-climate pocket of Northern California.



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 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 Pinot Noir, Chardonnay, and Gewurztraminer 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 is located just north of Philo, California. Visitors can enjoy tastings in the garden courtyard and a tour of the grounds, which includes a unique display of folk art collected by Lulu's grandfather, Ray Handley, from around the world.

We invite you to please enjoy these specially-selected wines 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. Randy thrives on crafting balanced wines that showcase the local terroir of Anderson Valley. He has lived locally since 1998 with his wife Gina and their three sons, Paul, Owen and Finn.





Featured Gold Club Wines



Handley 2018 Pinot Noir

Anderson Valley, California

Blended from five different vineyards including Handley Estate, RSM Estate, Helluva, Lost Creek, and Roderick, the Handley 2018 Pinot Noir embodies the spirit of Anderson Valley. On the nose, aromas of warm cherry pie, cola, violets, and a hint of clove enliven the senses, while the palate is round and full with flavors of red cherries, ripe plum, and notes of cardamom. Soft tannins and vibrant acidity bring focus and structure to the long finish. Aged 10 months in French oak. 100% Pinot Noir. Enjoy!

91 POINTS -Wine Enthusiast magazine



Food Pairing:

BAKED GOAT CHEESE
WITH GARDEN LETTUCE



Handley 2017 Zinfandel

Kazmet Vineyard, Redwood Valley, California

502 Cases Produced

Handley's 2017 Kazmet Vineyard Zinfandel was produced from head-pruned, dry-farmed vines that provide concentrated Old-Vine flavors. Bold and spicy, this Zinfandel shows jammy aromas of blackberry pie and supporting notes of sage and peppercorn. On the palate, flavors of brambly berry, bright cranberry, dark plum, peach, and licorice are concentrated and well balanced against a rich, velvety, full-bodied palate. The small addition of Petite Sirah (10%) adds tannin structure and further complexity to the blend. Aged 18 months in oak. 90% Zinfandel, 10% Petite Sirah. Enjoy!

92 POINTS -Wine Enthusiast magazine



Food Pairing:

GRILLED PORK
TENDERLOIN W/ PLUM SAUCE



Handley 2018 Estate Vineyard Chardonnay

Anderson Valley, California

Produced from the organically farmed Handley Estate Vineyard in the Anderson Valley, this Handley 2018 Chardonnay is well-balanced, silky, and rich. Soft on the entry, this Chardonnay offers prominent flavors of lime, crisp apples, toasted bread, almonds and hazelnuts with hints of warm butter, vanilla, and lemon. The fruit flavors are persistent through the finish. Fermented and aged in all French oak barrels, with only a partial percentage of this wine going through malolactic secondary fermentation, the Handley 2018 Estate Vineyard Chardonnay finds that perfect balance between creamy and crisp. 100% Chardonnay. Enjoy!

91 POINTS -Wine Enthusiast magazine



Food Pairing:

SEAFOOD
RISOTTO

GoldMedalWineClub.com/Recipes

HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases exceptional wines from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication (see goldmedalwineclub.com/resources/wine-ratings). On occasion, we feature wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

Add a **Plus! Bottle** to your next wine delivery

\$18-\$25 per delivery

The **Plus!** Program automatically adds on one special wine to each regularly scheduled wine delivery, or as often as you like! **Plus!** wines are all highly-rated, very small production wines with availability too limited for all regular club members to receive. For more information, visit: GoldMedalWineClub.com/plus

This month's **Gold Plus!**
Featured Wine:
Mengler 2017 Dolcetto,
Alegría Vineyards,
Russian River Valley

Best of Class
- *Chronicle Wine Competition*

100 Cases Produced





Wine Wizard: Test Your Wine IQ



1. Why are there different toasting levels of oak barrels?

Oak barrels are sold at different levels of toasting so winemakers can achieve the flavors, texture and aromatics desired in the finished wine. Heavily toasted oak imparts bolder aromas like coffee and chocolate, while medium toasted barrels contribute mellower scents like allspice, dulce de leche, toasted bread, and vanilla. Lightly toasted barrels can be great for white wines and Pinot Noirs, because they add oak tannin for an enriched mouthfeel, without having an overwhelming oak character.

2. How many pounds of grapes does it take to make a barrel of wine?

As a general rule, you need 800 pounds of fresh grapes still on the stems to make a 59-gallon barrel of wine, with some wine left over for the 'topping off' you'll need to do throughout the winemaking process. The final volume of wine, however, is ultimately dependent on how much juice is squeezed out of the grapes. If the pressing is more forceful, you may yield a higher amount, whereas if you use a gentler approach, the final volume will probably be less.

3. What is it that gives 'Old Vine' wines their unique qualities?

Over the life cycle of a grapevine, there are some noted changes that give aging vines some unique and favorable qualities. One of these changes is that vines tend to produce less grapes with age, thus increasing the concentration of flavors in the fruit that is produced - this leads to more concentrated wines. Another change is that over time, the vines' roots run deeper into the soil, pulling their nutrients and water sources from far below the surface - this leads to Old Vines being more drought and flood tolerant. Old vines also tend to achieve ripeness more consistently each harvest season. Old vines are usually more than 25 years, but it is not unheard of for vineyards to be 50 or even 100 years old. The oldest living grapevine in the world, "Stara Trta," grows in Maribor, Slovenia and is a rare variety called *Žametovka* - it is over 400 years old!



Gold Medal Wine Store



INSTANT Membership Rewards Pricing*

Save 26% to 38% off Winery Retail Prices

HANDLEY	Winery Retail Price	Gold Medal Membership Rewards Pricing*			
			2+ btls.	6+ btls.	12+ btls.
2018 Pinot Noir, Anderson Valley	\$38.00/btl.	2-Bottle Members:	\$28.00	\$26.33	\$25.50
		4-Bottle Members:	\$28.00	\$25.50	\$24.25
2017 Zinfandel, Kazmet Vineyard, Redwood Valley	\$28.00/btl.	2-Bottle Members:	\$21.00	\$19.33	\$18.50
		4-Bottle Members:	\$21.00	\$18.50	\$17.25
2018 Chardonnay, Estate Vineyard, Anderson Valley	\$28.00/btl.	2-Bottle Members:	\$21.00	\$19.33	\$18.50
		4-Bottle Members:	\$21.00	\$18.50	\$17.25

*Effective per bottle prices after Membership Rewards discount is applied at checkout.

Shipping and tax (if applicable) not included in above prices. Membership Rewards does not apply to Sale or Special-Offer Wines.