

WALTER HANSEL WINERY

# HANSEL 'CUVEE ALYCE' RUSSIAN RIVER PINOT NOIR

RUSSIAN RIVER • CALIFORNIA • UNITED STATES • NORTH AMERICA

## TECHNICAL DETAILS

### The Estate

Throughout the 1980's the entire family would harvest the half acre of grapes and my father and I would make the wine; filling two barrels, which equaled 50 cases of wine.

### Wine Making

All pinot noir is stainless steel fermented after a 5-7 day cold soak with punchdowns 3 times daily. Whole clusters are employed in only a few tanks at 5%. Barrels are 60% new Francois Freres and the remainder 1 year old. The wine is aged in barrel for 12 months and settled in tank for 2 months.

### Food Suggestions

Pairs well with veal, pork, poultry dishes, and mushrooms.

## TASTING NOTES

There is a section of vineyard right in the middle of the North slope where the soils are very heavy adobe clay resulting in the vines struggling to produce a crop more than 1 ton to the acre. It is a field blend of clone 777 and 115. This minimal crop yield tends to produce wines that are big, rich, "over the top" flavors; perfect for "Alyce".

**Pinot Noir grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 14.01
- Class: Red

[WWW.WALTERHANSELWINERY.COM/](http://WWW.WALTERHANSELWINERY.COM/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

