



Husch's Reserve Cabernet Sauvignon represents an "only the best" approach to winemaking. We carefully select the barrels, the fruit lots, and winemaking approach to yield the best possible Cabernet. In some years the wine doesn't meet our highest expectation and we simply skip the vintage. When we do bottle a Reserve Cabernet you can always expect a wine with intense fruit, soft tannins, great balance and plenty structure for aging.

In 2007, our Reserve was a barrel selection from the very best lots of Cabernet Sauvignon with just a kiss of Merlot added to layer in a bit more complexity. All the grapes are grown at La Ribera Vineyards which borders the Russian River in the warm Ukiah Valley. The Cabernet block is planted to clonal selections 4, 6, 21, and 337. To maximize color and flavor extraction we gave the freshly harvested fruit a two day cold soak. The wine was then fermented in closed-top stainless steel tanks and pumped over three times a day to mix the fermenting juice and must. After pressing, the wine was then nurtured in a collection of 75% new French oak barrels for 18 months.

The resulting wine is wonderfully complex and elegant, with aromas of mocha, laurel, cranberry, tarragon and earth. It demonstrates a true expression of the site where the grapes are grown. The 2007 Reserve Cabernet exhibits flavors of juicy berries, black currant, plum, spice and earth leaving a very pleasant lingering finish. The tannins are abundant enough for additional aging but soft enough to enjoy now. A nice grilled ribeye steak with blue cheese crumbled on top and a side of sautéed mushrooms with garlic and basil would make a great pair with this special wine.

Harvest Date: September 28 – October 24, 2007

Sugar at Harvest: 23.3° – 24.2° Brix

Alcohol: 13.9%

Total Acid: 0.63g/100mL

Cases Produced: 495