



Husch is a small family owned winery in the Anderson Valley, on the way to the coast of Mendocino. Our *Special Reserve* Chardonnay combines select barrels of our favorite Chardonnay lots vinified from both our Anderson Valley Vineyard and the La Ribera Vineyard in the Ukiah Valley.

This wine is crafted in the “California Chardonnay” style – and offers rich oak nuances along with a soft mouthfeel. We start with grapes that are pressed, settled and transferred to 65% new French oak barrels for fermentation. About half of these barrels also undergo a malolactic fermentation to add extra softness to the wine. During the first 9 months of the 16 month barrel aging process we stir the barrels every two weeks to help incorporate the heavier “lees” into the clear wine in the upper portion of the barrel. This traditional lees contact method helps to develop a round, full texture on the palate.

The 2005 *Special Reserve* Chardonnay shows spice aromas of nutmeg, cinnamon, anise, vanilla and clove as well as a healthy dose of toasty oak and subtle yeast notes. On the palate ripe pear, granny smith apple and mango dominate followed with a hint of citrus zest and mineral overtones. Creamy oak enhances the rich mouthfeel, helps integrate the fruit and spice and leads to a long finish. Enjoy a glass of this full-bodied wine before dinner.

Harvest Date: September 20-October 5, 2005  
Sugar at Harvest: 23.1-24.4° Brix  
Alcohol: 14.2%  
Total Acid: 0.62g/100mL  
Cases Produced: 600