



Husch's *Special Reserve* Chardonnay is a barrel selection blend crafted by the winemaker each year. To build this blend the winemaker samples wine from hundreds of barrels to choose the lots that will combine to make a soft and rich Chardonnay in the "California Chardonnay" style.

With the 2007 vintage we selected 16 barrels for the blend. The rich oak flavors of the wine come from the new French oak barrels that were used for fermentation and aging. About half of the total blend undergoes malolactic fermentation to add extra softness to the wine. During the first half of the 18 month 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 method, although labor intensive, helps the wine develop a round and full texture.

The 2007 *Special Reserve* Chardonnay shows aromas of English toffee, nutmeg, and allspice with golden delicious apple, honeysuckle, pear and a healthy dose of toasty oak and subtle yeast notes. On the palate toffee and fresh baked bread flavors mingle with ripe pear and apple followed by jasmine and mineral overtones. Creamy oak enhances the rich mouth feel, helps integrate the fruit and spice and leads to a long finish. Enjoy a glass of this full-bodied wine before dinner.

Harvest Date: August 24 – September 12, 2007

Sugar at Harvest: 23.2 - 24.6° Brix

Alcohol: 14.3%

Total Acid: 0.60g/100mL

Cases Produced: 364