



Husch's *Special Reserve* Chardonnay is a barrel selection blend crafted by the winemaker Brad Holstine each year. To build this blend, Brad 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.

The rich oak flavors of the 2008 vintage 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 17 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 2008 *Special Reserve* Chardonnay has aromas of fresh baked apple or pear fruit turnovers, toffee and allspice with a healthy dose of toasty oak. On the palate the taste of toffee and fresh pastry follow through mingling with ripe pear and a buttery undertone. 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 with crab cakes, lobster, any type of poultry, or a rich Fettuccini Alfredo. Triple cream cheeses such as Brie or Camembert would also be an excellent treat for the palate.

Harvest Date: September 10 – October 9, 2008

Sugar at Harvest: 23 - 24.2° Brix

Alcohol: 14.1%

Total Acid: 0.55g/100mL

Cases Produced: 715