



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 2009 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 2009 Special Reserve Chardonnay has wonderful aromas of tropical fruit, toffee and a healthy dose of toasty oak. The flavors of fresh tropical fruits are refreshing on the palate while the creamy oak enhances the rich mouth feel and lends to the lovely long finish. Enjoy a glass of this full-bodied wine with lobster with butter sauce, smoked salmon pizza, or a creamy fettuccini Alfredo. Triple cream cheeses such as Brie or Camembert would also be a special treat for the palate.

Harvest Date: September 1 – October 7, 2009

Sugar at Harvest: 23.6 - 26.3° Brix

Alcohol: 14.2%

Total Acid: 5.4 g/L

Cases Produced: 487