



History

To celebrate the release of its 40th vintage of making Pinot Noir, Husch has crafted three vineyard-designated wines showcasing the wonders of Anderson Valley Pinot Noir. Our first release is a very limited bottling crafted from grapes grown at the renowned Ferrington Vineyard. This exceptional site is often graced with morning fog and is planted on a gentle southern facing slope located on the warmer side of the Anderson Valley outside the town of Boonville. Since 2003 Husch has partnered with owner Kurt Schoeneman and our long-time friend and viticulturist Norman Kobler to grow exceptional grapes from two small blocks at the site.

Winemaking

The easy growing season of 2013 brought us to a perfect mid-September harvest. The clone 115 Pinot Noir block was picked first while the clone 2A block needed an extra 10 days to achieve perfect ripeness. We hand-picked each block in the early hours of the morning darkness and transferred the grapes to small open top fermenters just after sunrise. We gently crushed 70% of the fruit and left 30% as whole clusters for the fermentation. To aid color and flavor extraction we punched down by hand three times daily. The wine aged 16 months in French oak barrels and was blended to perfection before we bottled just 130 special cases.

Tasting Notes

The flavors and aromas of raspberry, violets, blood orange, and cedar are not just indicative of Pinot Noir, but the terroir of Ferrington Vineyard. A smooth, rich and delicious wine, enjoy with pork BBQ, King salmon, or a triple cream brie.

Appellation: Anderson Valley

Fermentation: $\frac{3}{4}$ ton open top fermenters

Maturation: 16 months in barrels (50% new)

Alcohol: 13.8%

Cases produced: 130

Sugar at harvest: 23.8° – 24.1° Brix

Harvest dates: September 9–19

Total acid: 6 g/L

pH: 3.5

Cellaring: 5-7 years with careful aging