



Husch Vineyards planted the first pinot noir vines in the Anderson Valley, over 37 years ago. Those vines along with 16 other distinct plantings come together to showcase the 2007 Anderson Valley Pinot Noir. These vineyards benefit from the cool night air and morning fog that make the Anderson Valley a premier appellation for growing pinot noir.

For pinot noir, 2007 was the tale of two harvests. The relatively mild summer was followed by a heat spike in September that resulted in the first round of picking. However, a significant cool down and some much needed rain allowed us to let the second half of the fruit hang until late October and into November. The hand-picked fruit was fermented in small, open-top fermenters which we “punch down” three times per day to keep the solids and fermenting juices well mixed. The must was pressed before fermentation finished and then the wine was aged in 25% new French oak for 10 months.

The 2007 Pinot Noir shows aromas of Bing cherry, black raspberry, molasses, flint, dried herbs and rhubarb. Cherry, dried herbs, tobacco and pencil shaving mingle on the palate. Focused bright acidity highlights the cooler growing season and frames the silky texture of this vintage.

Harvest Date: September 10 – November 6, 2007

Sugar at Harvest: 22.6 – 25.9° Brix

Alcohol: 13.9%

Total Acid: 0.57g/100mL

Cases Produced: 3,938