



Husch Vineyards planted the first Pinot Noir vines in the Anderson Valley, over 38 years ago. Those vines along with 16 other distinct plantings come together to showcase the 2008 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.

The 2008 vintage was not an easy one for growers and winemakers alike throughout the state of California. Late frost, strong winds during bloom and wildfires played a significant role in shaping this vintage's wines. Yet despite the obstacles, Husch harvested the grapes and crafted the wine as we traditionally have: the grapes are hand-picked, the juice is fermented, in small open-top fermenters, and we age the wine a full 10 months in French Oak (25% new).

The 2008 Pinot Noir has a nice fragrant nose rich with ripe cherry, cassis, rhubarb, flint, tobacco, and forest floor. Cassis, cherry, pencil shaving, tobacco, and toasty French oak play synergistically on the palate with a vibrant acidity which contributes to its lively mouth feel. This wine will pair well with grilled vegetables, mushroom risotto, venison, and of course the piece de resistance; triple cream cheeses such as Mt Tam or Brie.

Harvest Date: September 16 – October 8, 2008

Sugar at Harvest: 24.3 – 27.4°Brix

Alcohol: 13.9%

Total Acid: 0.55g/100mL

Cases Produced: 3,726