



The Anderson Valley is now world-renowned for its Pinot Noir grapes. Yet back in 1971 when Husch planted the first Pinot in the Valley many nay-sayers thought red grapes were a losing proposition for the region. History has since proven that the warm days and cool nights of the region are near perfect for ripening Pinot Noir.

The 2009 growing season was the third year of drought for the region. Irrigation water was carefully guarded, and most of our Pinot Noir fields were given 50% rations. While the vines endured more water stress than usual, the clusters were well developed and the fruit superb. We hand-picked the fruit during the cool mornings of late September and early October. The must was fermented in small open-top bins, with 25% of the fruit left as whole clusters. This Old World technique imparts rich flavors from the stems, seeds and skins. The cap was punched down 2-3 times per day by hand and the finished wine was aged 9 months in French oak, with one quarter of the barrels new.

The 2009 Pinot Noir has a fruit forward nose, along with elegant lavender, earth, and sarsaparilla. The velvety texture is complemented by a rich earthiness, while the berry and clove notes are balanced nicely with the toasty French oak. All these elements play synergistically on the palate with a vibrant acidity which contributes to its lively mouth feel. This wine is a lovely pair with grilled salmon, mushroom risotto, roast chicken, or decadent with rich triple cream cheeses such as Mt Tam or St. Andre Brie.

Harvest Date: September 16 – October 8, 2009

Sugar at Harvest: 24.4°Brix

Alcohol: 13.9%

Total Acid: 0.57g/100mL

Cases Produced: 4,476