



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 2010 growing season was the coldest summer on record in the past 40 years. The cool temperatures gave way to slow ripening and extended hang time for the grapes. This resulted in fully mature grapes with balanced sugars, acids, and amazing color. We hand-picked the fruit during the first weeks of October, a full half month later than normal. The grapes were 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 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 2010 Pinot Noir showcases a fruit forward nose, and jumps out of the glass with aromas of fresh strawberry, black cherry, blood orange, forest floor, and mulling spice. Every breath unfolds something new! On the palate this wine shows a silky and savory nature with a long finish. The vibrant acidity and round tannins lend this wine to being a perfect match with food. Enjoy with a bacon wrapped pork tenderloin, grilled portabella mushrooms, smoked salmon, or triple cream brie.

Harvest Date: October 2 – October 19
Sugar at Harvest: 25.4° Brix
Alcohol: 13.9%
Total Acid: 5.7 g/L
Cases Produced: 2,555