



A “reserve” wine must achieve the highest standards to warrant the extra care and attention that is necessary in the winery. At Husch we build our reserve wines from the best lots that a vintage has to offer. Once selected, each lot is given special handling and extended aging in our best French oak barrels. The result, as the 2006 vintage demonstrates, is well worth the extra effort.

The 2006 harvest of pinot noir was bountiful. Given the heavier than normal crop, we took extra care during vineyard thinning passes and monitored ripeness levels more thoroughly than in years with normal crop loads. After hand harvesting, approximately 75% of the pinot noir grapes were crushed and destemmed, while the remaining 25% were transferred directly to the small open-top fermenters as whole cluster. The must was gently punched down 2-3 times per day, by hand, during fermentation before draining and pressing. Our reserve lot was culled from five vineyard blocks and aged in 50% new French oak for 15 months with minimal handling.

The 2006 Reserve Pinot Noir shows aromas of black cherry, raspberry and violet, with spicy notes of clove, sassafras, vanilla and toast. The palate is full with flavors of spicy cherry, ripe plum, and cola. An earthy undertone rounds out this reserve bottling.

Harvest Date: September 21 – October 11, 2006

Average Sugar at Harvest: 24.2° Brix

Alcohol: 14%

Total Acid: 0.56 g/100mL

Release Date: October 2008

Cases Produced: 438