



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 2007 vintage demonstrates, is well worth the extra effort.

In 2007, Anderson Valley had a fairly mild summer which was followed by an intense heat spike in September. Consequently the first round of harvesting the Pinot Noir blocks took place. When a significant cool down followed, it allowed us to let a portion of the crop hang until late October and into November. 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 clusters. The must was gently punched down 3 times per day, by hand, during fermentation. Our reserve lot was culled from four vineyard blocks and aged in 50% new French oak for 15 months with minimal handling.

The 2007 Reserve Pinot Noir has mouth-watering aromas of ripe cherry, raspberry and cocoa. More subtle undertones of saffron, cola and forest floor round out the bouquet. The palate is full with flavors of cranberry, cherry, mocha, and cola; with just a hint of earth rounding out this reserve bottling. The mouth feel is extraordinarily silky and lush. This wine can be enjoyed with a rosemary encrusted leg of lamb, an array of mushroom and potato dishes, as well as Thanksgiving dinner.

Harvest Date: September 10 – October 5, 2007
Average Sugar at Harvest: 25.3 Brix
Alcohol: 14.4%
Total Acid: 0.53 g/100mL
Release Date: April 2010
Cases Produced: 498