



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 favorite French oak barrels. The result, as the 2009 vintage demonstrates, is well worth the extra effort.

Anderson Valley, in 2009, was in the midst of yet another drought year. Consequently, the vines endured more water stress than usual, which actually helped the clusters become better developed and produced superb fruit. We hand-picked the fruit during the cool mornings of late September and early October. 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 17 months with minimal handling.

The 2009 Reserve Pinot Noir has mouth-watering aromas of cranberry, pomegranate and coffee. More subtle undertones of saffron 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. The mouth feel is extraordinarily velvety 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 23 – October 7, 2009

Average Sugar at Harvest: 25.5° Brix

Alcohol: 13.9%

Total Acid: 5.1 g/L

Cases Produced: 130