



Husch's Zinfandel was harvested from 55 year-old, gnarly, head-pruned vines at La Ribera Vineyards, part of the original plantings on the banks of the Russian River. These aged vines yield only two tons per acre but the resulting wine shows the wonderful complexity of old vine zinfandel.

Because zinfandel fermentations are notoriously challenging to complete, we fermented the wine in a small tank where we were able to carefully control the temperature. Once the primary fermentation was complete we transferred the wine to barrels for malolactic fermentation and nine months of American and French oak aging.

The nose of the 2007 zinfandel displays fruit-forward aromas of blackberry and black-raspberry complemented by nuances of pie crust, cinnamon, and sandalwood. The mouth feel is smooth and delicate with firm but fine tannins – a great food wine. On the finish, aromatic notes of dark berry, peppercorn and dried herbs de Provence create an elegant impression of this uniquely Californian varietal.

Harvest Date: September 6 & October 9, 2007
Sugar at Harvest: 24.5° Brix
Alcohol: 14.9%
Total Acid: 0.58g/100mL
Cases Produced: 535