



Husch's Zinfandel is harvested from the La Ribera Vineyards on the eastern bank of the Russian River. A portion of the vines, and we think the essence of the wine, comes from 56 year-old, gnarly, head-pruned vines that are part of the original plantings. 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 2008 Zinfandel exhibits exhilarating aromas of plum and blackberry with refreshing bursts of chocolate mint leaf. The wine has tangy mouthwatering berry flavors along with notes of spicy peppercorn and a hint of smoky bacon. This wine has great potential when it comes to food pairings. It goes with a wide array of dishes such as eggplant parmesan, beef chili, and BBQ spare ribs. It is also great with drier aged cheeses like manchego, dry jack or asiago.

Harvest Date: September 12, 2008
Sugar at Harvest: 24.4° Brix
Alcohol: 15.2%
Total Acid: 0.57g/100mL
Cases Produced: 357