



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 55 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 decided to try something different than the past and ferment the wine in open top t-bins. 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 2010 Zinfandel exhibits exhilarating aromas of raspberry, plum, and current, accompanied by a lovely spicy white pepper. The wine has tangy mouthwatering berry flavors along with refreshing bursts of chocolate mint leaf as well as a wonderful vanilla mocha finish. This wine has great potential when it comes to food pairings. It goes with a wide array of dishes such as spaghetti with marinara sauce, chili, eggplant parmesan and BBQ spare ribs. It is also great with drier aged cheeses like manchego, dry jack or asiago.

Harvest Date: October 22 – October 23, 2010

Sugar at Harvest: 22.8° Brix

Alcohol: 15%

Total Acid: 0.58g/100mL

Cases Produced: 420