



HUSCH

2023 Chardonnay

Mendocino



History

Our popular estate Chardonnay is crafted with a blend of grapes from our warm and cool weather vineyards. The fruit from our warmer vineyards along the Russian River provides vibrant tropical flavors to the finished wine, while our cooler Anderson Valley grapes provide delicate nuances of white stone fruit, a floral component, and subtle minerality.

Winemaking

Chardonnay ripened at different rates in 2023 which lead to picking fruit throughout the month of September. The grapes were harvested in the cool morning hours and immediately crushed and pressed. Each lot was inoculated with specially selected yeast strains and, once fermenting, the juice was transferred to oak barrels. Here fermentation finished and the wine underwent *sur lie* aging (aging on the yeast lees). Just prior to bottling we blended the separate lots to create a wine showing the balance of our distinct microclimates.

Tasting Notes

Our 2023 Chardonnay highlights the elegance and complexity of Mendocino. The wine opens with captivating aromas of ripe pear, golden apple, and a hint of toasted almond, all elegantly framed by a subtle touch of oak. The palate reveals a rich, creamy texture balanced by vibrant acidity and a persistent, zesty finish. While delightful on its own, it pairs beautifully with dishes such as roasted chicken with herbs, seared scallops, lobster mac and cheese, or a fresh, herbed quinoa salad.

Harvest:	Sept 8-Sept 29 at 22.5°-23.6° Brix
Fermentation:	Barrels & stainless steel tanks
Maturation:	8 months in barrel (10% new)
Titratable acidity:	6.1g/L (3.48 pH)
Alcohol:	13.6%
Cellaring:	2-5 years with careful aging