



History

The Husch *Reserve* Cabernet Sauvignon gives the winemaking team an opportunity to showcase the year's standout lots in their own exclusive blend. We carefully select our favorite barrels from our favorite lots, using an "only the best" philosophy. In some years, the vintage might not meet our highest expectation, and we simply skip bottling a *Reserve*. When we do, however, you can always expect a wine with intense fruit flavors, a rich palate, and plenty of structure for cellaring.

Winemaking

The 2019 growing season was a success, with normal yields and excellent fruit quality. Even with numerous warm days leading up to harvest, we were able to leave the grapes on the vine for an extended period, which helped this fruit to develop to ripeness. The small berries exhibited soft tannins and concentrated fruit flavors. We fermented in small batches and aged for over two years in tight-grained French oak barrels from a small handful of our favorite coopers. This yields a wine with structure and elegance, deserving of the *Reserve* designation.

Tasting Notes

Our 2019 *Reserve* Cabernet Sauvignon is a rich and elegant wine. Dark fruit aromas fill the glass with black cherry and dark plum, while mingling with a touch of cardamom and anise. Notes of cedar, vanilla and cacao complement this luxurious Cabernet. On the palate, you will find fine tannins and balanced acidity. It will pair well with ribeye steak, rack of lamb, mushroom risotto, or a beet salad with gorgonzola.

Appellation: Mendocino

Fermentation: Tanks and 3/4-ton fermenters

Maturation: 26 months in barrel (67% new)

Alcohol: 14.4%

Cases produced: 207

Sugar at harvest: 25.6° Brix

Harvest date: October 5

Titrateable acid: 5.8 g/L

pH: 3.7

Cellaring: 7 - 10 years with careful aging