



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*. In the years that meet our high bar, you can always expect a wine with intense fruit flavors, a rich palate, and plenty of structure for cellaring.

Winemaking

2020 was an eventful growing season. With numerous warm days followed by concerns of wild fires, the viticulture and winemaking teams kept a close eye on the fruit, making sure it was picked at the highest standard. The hard work paid off, resulting in small berries exhibiting soft tannins and concentrated fruit flavors. The grapes were fermented in small batches and aged for twenty eight months in tight-grained French oak barrels from a small handful of our favorite coopers. As the wine aged, the winemaking team selected the year's favorite lots and standout barrels within those lots. This barrel selection process yields the *Reserve* designation.

Tasting Notes

Our 2020 *Reserve* Cabernet Sauvignon is a well-structured, luxurious wine. Dark fruit aromas fill the glass with black cherry and dark plum, while mingling with cassis, dried herbs and vanilla. Notes of cacao and graphite complement this superb Cabernet. On the palate, you will find leathery tannins and balanced acidity. It will pair well with ribeye steak, lamb kebabs, mushroom risotto, or your favorite chocolate truffles.

Appellation: Mendocino

Fermentation: Tanks and 3/4-ton fermenters

Maturation: 28 months in barrel (62% new)

Alcohol: 14.5%

Cases produced: 504

Sugar at harvest: 25.4° - 28.8° Brix

Harvest dates: September 30 - October 5

Titrateable acid: 5.9 g/L

pH: 3.7

Cellaring: 7 - 10 years with careful aging