



### History

Each year, the Husch *Special Reserve* Chardonnay is a barrel selection crafted by our winemaking team. We use the “best of the best” approach in building this blend: we select our favorite barrels from the standout lots in the cellar to make a soft and rich wine in the California Chardonnay style.

### Winemaking

Drought conditions and a warm summer led to another year of lighter than average yields in the vineyard. Fortunately, the small clusters of Chardonnay grapes offered intense concentration of flavor – the trait most important in winemaking. We harvested by hand one block at a time before racing the grapes to the crushpad to begin winemaking. After crushing and pressing, the juice was fermented in French oak barrels and aged *sur lie* (on the lees). This traditional approach increases the richness and velvety texture of this wine. About half of the total blend underwent malolactic fermentation to add extra creaminess to this full-bodied Chardonnay.

### Tasting Notes

The 2020 *Special Reserve* Chardonnay is bursting with succulent aromas of mandarin, Meyer lemon tart, ripe pear, and vanilla layered over toasted oak with a hint of butterscotch and caramel. It features a round, creamy texture with a streak of fruit-driven acidity, giving the wine focus and long-lasting enjoyment. This wine will pair excellently with lemon butter scallops, fettucine Alfredo, Asian chicken salad, or eggs benedict.

**Appellation:** Mendocino

**Fermentation:** Barrels

**Maturation:** 16 months in barrel (50% New)

**Alcohol:** 14.1%

**Cases produced:** 822

**Sugar at harvest:** 23.3° - 23.7° Brix

**Harvest dates:** August 26 - September 1

**Titrateable acid:** 5.3 g/L

**pH:** 3.5

**Cellaring:** 1 - 5 years with careful aging