



### 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: this wine is made from our highest quality fruit, it is aged in our best barrels, and along the way it receives that extra bit of attention from our winemaking team. The result is a soft and rich wine in the California Chardonnay style.

### Winemaking

The 2021 harvest did not disappoint when it came to quality, with the clusters ripening evenly and to perfection. In the vineyard, we harvested by hand one block at a time before racing the grapes to the crush pad 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 complexity to this full-bodied Chardonnay.

### Tasting Notes

The 2021 *Special Reserve* Chardonnay is bursting with succulent aromas of Bartlett Pear, rich caramel, butterscotch and vanilla. The palate springs with fruit driven acidity and a hint of Meyer lemon, yet carries a round, creamy mouthfeel that accentuates the length. This wine exemplifies all the characteristics that make an outstanding reserve-level Chardonnay. It will pair excellently with lemon butter scallops, fettucine Alfredo, grilled romaine chicken salad, or pork tenderloin.

**Appellation:** Mendocino

**Fermentation:** Barrels

**Maturation:** 17 months in barrel (46% New)

**Alcohol:** 13.8%

**Cases produced:** 938

**Sugar at harvest:** 22.1° - 24.7° Brix

**Harvest dates:** August 19 - September 3

**Titrateable acid:** 5.2 g/L

**pH:** 3.3

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