



# HUSCH

## 2022 *Special Reserve* Chardonnay *Mendocino*



### 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 the 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. The result is a soft and rich wine in the California Chardonnay style.

### Winemaking

The quality of our Chardonnay grapes held true to our high standards despite a challenging growing season in 2022. When the golden clusters reach an even ripeness we harvested by hand one block at a time. 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 2022 Special Reserve Chardonnay is bursting with mouthwatering aromas of lemon tart, ripe apple, and vanilla layered over toasted oak with a hint of butterscotch. The round mouthfeel with a focused streak of fruit-driven acidity gives the wine verve and lasting enjoyment. This wine exemplifies all the characteristics that we feel makes an outstanding reserve-level Chardonnay. It will pair excellently with lemon butter scallops, chicken Parmesan, Cesar salad, or a juicy pork chop.

Harvest:	Sept 2-28 at 22.2° - 24.8° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	16 months in barrel (44% New)
Titrateable acidity:	5.5 g/L (pH 3.5)
Alcohol:	13.9%
Cellaring:	1-5 years with careful aging