



# HUSCH

## 2023 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 2023 growing season posed significant challenges, with a mix of unpredictable weather, heatwaves, and unexpected rainfall. Despite these hurdles, the Chardonnay vines thrived, producing high-quality grapes that met our rigorous standards. After crushing and pressing, the juice was fermented in French oak barrels, where it underwent aging sur lie (on the lees). About half of the blend was subjected to malolactic fermentation, contributing to the full-bodied character of this exceptional Chardonnay.

### Tasting Notes

The 2023 *Special Reserve* Chardonnay entices with aromas of fresh lemon meringue, juicy pear, and a touch of vanilla, all beautifully underscored by the warm richness of toasted oak and a delicate hint of honeyed caramel. Its luxurious mouthfeel is perfectly balanced by a crisp acidity, providing a lively backbone that enhances the wine's complexity and leaves a lasting finish. It pairs wonderfully with dishes such as garlic butter shrimp, roasted chicken with thyme, lobster bisque, or a flavorful grilled salmon.

Harvest:	Sept 8-28 at 22.3°-23° Brix
Fermentation:	Barrels
Maturation:	16 months in barrel
Titrateable acidity:	6.0 g/L (pH 3.5)
Alcohol:	14.0%
Cellaring:	1-5 years with careful aging