



# HUSCH

## 2024 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 2024 growing season was smooth sailing compared to years past. The Mendocino Chardonnay vines did not disappoint, producing exceptional quality fruit. After picking in the early hours, the fruit was crushed and pressed and 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 2024 *Special Reserve* Chardonnay captivates with aromas of lemon zest, ripe white peach, and a whisper of toasted coconut, layered over a soft backdrop of vanilla bean and lightly charred oak. On the palate, its rich texture unfolds with flavors of honeyed apricot, baked apple, and a touch of butterscotch, balanced by a vibrant acidity that keeps the wine fresh and elegant. The smooth, lingering finish reveals subtle notes of almond and crème brûlée. This luxurious Chardonnay is ideal with indulgent dishes like crab cakes with lemon aioli, roasted chicken with herb butter, creamy lobster risotto, or a perfectly grilled swordfish steak.

Harvest:	Aug 28- Sept 17 at 23.3°-24.1° Brix
Fermentation:	Barrels
Maturation:	16 months in barrel (39% new)
Titratable acidity:	5.5 g/L (pH 3.5)
Alcohol:	13.8%
Cellaring:	1-5 years with careful aging

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