



HUSCH

## 2022 Cabernet Sauvignon

Mendocino



### History

Since Cabernet Sauvignon thrives in a warmer climate, we have always grown our fruit further inland amongst the sunny hillsides along the Russian River in the Ukiah Valley. We select gravelly, well-drained soils for Cabernet; the vines struggle in these conditions resulting in low yields of exceptional grapes.

### Winemaking

The prolonged warmth of summer 2022 ensured steady ripening and development of the fruit, leading to a rich concentration of flavors and well-integrated tannins despite the late harvest. Each vineyard block was picked at optimal ripeness, destemmed, and fermented in a mix of small open-top fermenters and stainless steel tanks. After fermentation, we pressed to oak barrels from our favorite coopers, where the wine aged for nineteen months. Careful blending and minimal handling let the quality of the fruit shine.

### Tasting Notes

Rich and nuanced, our 2023 Cabernet Sauvignon exemplifies the depth and character of Mendocino wines. It opens with captivating aromas of ripe blackcurrant, a touch of plum, and subtle notes of graphite. The palate reveals a sophisticated blend of dark fruit flavors, complemented by hints of tobacco and espresso. With its robust tannins and well-integrated acidity, this Cabernet delivers a long, elegant finish. Perfect for pairing with dishes such as herb-crusted lamb chops, roasted beets, aged Parmesan, or a luxurious berry tart.

Harvest:	Oct 12- Oct 26 at 22.8°-26.9° Brix
Fermentation:	¾ ton open top fermenters and steel tanks
Maturation:	19 months in barrel (25% new)
Titrateable acidity:	5.8 g/L (3.68 pH)
Alcohol:	13.6%
Cellaring:	5-10 years with careful aging