



HUSCH

2023 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

Harvesting our Cabernet Sauvignon late in October, we found the extended ripening and development time lead to a rich concentration of flavors and complex tannins. 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 eighteen months. Careful blending and minimal handling let the quality of the fruit shine.

Tasting Notes

Rich and complex, our 2023 Cabernet Sauvignon showcases one of the most beautiful varietals of Mendocino. Aromas of black cherry, cassis, and dark chocolate are accented by subtle hints of smoked oak, espresso, and a touch of vanilla. On the palate, concentrated flavors of blackberry compote, ripe plum, and a whisper of clove are supported by firm yet silky tannins and a polished, lingering finish. This expressive Cabernet pairs beautifully with dishes like grilled ribeye with rosemary, braised short ribs, wild mushroom risotto, or a selection of aged Gouda and sharp blue cheeses.

Harvest:	October 17-31 at 24.0°-26.9° Brix
Fermentation:	Tanks and ¾ ton open top fermenters
Maturation:	18 months in barrel (28% new)
Titratable acidity:	5.9 g/L (pH 3.6)
Alcohol:	14.2%
Cellaring:	5-10 years with careful aging

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