



HUSCH

2023 Old Vines Heritage

Mendocino



History

Our *Old Vines* Heritage is a blend of three varieties (Zinfandel, Petite Sirah, and Carignane) from our historic Garzini Ranch. The first vines at Garzini were pre-Prohibition plantings, way back in 1921. Blends of Zinfandel and Petite Sirah are a uniquely Californian tradition, and we find our Carignane fruit adds a harmonious third element.

Winemaking

Our mission with the Heritage blend is to present a wine that encapsulates the heart of Mendocino and our Garzini Ranch. After picking the grapes by hand, each of the varietals was fermented separately and aged in oak barrels, followed by a meticulous blending process 9 months later. The Petite Sirah (55%) highlights its deep color and brooding flavors. The Zinfandel (36%) delivers rich fruit, spice, and plush texture. Finally, the Carignane (just 9%) contributes lively acidity that provides an extra spark to the blend.

Tasting Notes

Dark, opulent fruit takes center stage in this captivating blend. The deep, intense color is complemented by enticing aromas of ripe blackberry, black cherry, and hints of cassis, woven together with notes of licorice, tobacco, and a whisper of leather. As the wine unfolds on the palate, these rich flavors evolve revealing a wine that is bold and smooth, with a wonderfully structured mouthfeel. It pairs beautifully with dishes like seared duck breast, charred steak, or a rich portobello mushroom burger.

Harvest:	Sept 30-Oct 19 at 20°-27.1° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	9 months in barrel (37% new)
Titrateable acidity:	5.7g/L (3.62 pH)
Alcohol:	14.5%
Cellaring:	7-10 years with careful aging