



HUSCH

2024 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 varieties was fermented separately and aged in oak barrels, followed by a meticulous blending process 8 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

Our 2024 *Old Vines* Heritage exudes deep aromas of blackberry, plum, and dark chocolate, with hints of black pepper. On the palate, it's bold and full-bodied, offering rich, intense flavors of dark fruit and spice, balanced by velvety tannins and a touch of leather. The wine's robust structure is complemented by a smooth, lingering finish. This wine is a powerhouse, with the potential to age and develop even more complexity over time. Perfect now, it pairs beautifully with grilled ribeye steak, braised short ribs, aged cheddar, or a rich mushroom and polenta dish.

Harvest:	September 18-27 at 22.7°-26.8° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	8 months in barrel (35% new)
Titrateable acidity:	6.2 g/L (pH 3.7)
Alcohol:	13.8%
Cellaring:	7-10 years with careful aging

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