



HUSCH

2023 Mojo Red

Mendocino County



History

Husch has seen several generations of family over the years, and this bottling is dedicated to fourth-generation grandson Morgan Joseph (Mojo). Mojo has been in and about the winery since he could walk. Now age 22, he helps with bottling and other winery tasks! It is no surprise that the Mojo Red has developed a loyal following; high quality wine from a local producer at an affordable price is rare.

Winemaking

The winemaking team has a genuine passion for crafting the Mojo Red, embracing the freedom to explore their creativity without being bound by set rules. This allows them to shape a wine that is both harmonious and irresistibly drinkable. In 2023, Cabernet Sauvignon takes center stage, forming the robust foundation of this vibrant red blend, complemented by a touch of Petite Sirah and Carignane. Through thoughtful barrel selection, the team has skillfully crafted a wine that captures the essence of Mendocino's unique terroir, resulting in a bold yet balanced expression of the region's rich winemaking tradition.

Tasting Notes

This wine is vibrant, refined and impressively structured. Bold notes of blackberry, black cherry, and cassis join hints of toasted vanilla, cocoa, and a touch of dried herbs. Silky tannins create a velvety smooth texture, making this a sophisticated yet approachable red wine, perfect for any occasion. Rarely found outside of Mendocino County, this exceptional value is sure to delight locals and connoisseurs alike. Pair it with a juicy grilled steak, roasted lamb chops, or a rich, savory mushroom risotto for a truly memorable experience.

Harvest:	Oct 17-26 at 20.0°-26.9° Brix
Fermentation:	Tanks and ¾-ton fermenters
Maturation:	9 months in barrel
Titrateable acidity:	5.9 g/L (3.58 pH)
Alcohol:	13.9%
Cellaring:	3 years with careful aging