



HUSCH

2022 One Barrel Pinot Noir

Anderson Valley



History

Our One Barrel program invites our winemaking team to choose a favorite barrel from the cellar each year. While they complain that it is like choosing a favorite child, the program is a fun exploration of what a single barrel of our wine can offer. A single barrel of Pinot Noir was the “chosen one” of the 2022 vintage.

Winemaking

We have a long history of making Pinot Noir in Anderson Valley and for the 2022 *One Barrel* we chose to showcase our take on this varietal. On the south end of the valley, just outside Boonville, one of our favorite partners has been growing Pinot right. This vintage we found fantastic flavors coming from their Wädenswil clone 2A block. With proper fruit development we were able to do 22% whole cluster during fermentation, helping to give the grapes that extra burst of red fruit character. Once fermented, we barrel aged the wine for 10 months and fell in love with the impact from one particular barrel made by Francois Freres. Their medium plus toasted barrel sourced for the Allier forest married beautifully with the wine. With that we thought it deserved a bottling of its own.

Tasting Notes

Our 2022 *One Barrel* Pinot Noir focuses on clonal selection and the impact of premium oak. In typical Wädenswil 2A fashion, this clone produced fruit that is bright and lively. While the aroma of cherries and ripe raspberries leap from the glass, the oak on the palate helps to ground the wine with the red fruit flavors being married with clove, tobacco and black truffle. A seductive wine worth every drop.

Harvest:	September 10 at 26.2° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	10 months in barrel
Titrateable acidity:	6.0 g/L (pH: 3.5)
Alcohol:	14.7%
Cellaring:	3-7 years with careful aging