



# HUSCH

## 2023 One Barrel Pinot Noir

*Anderson Valley, Mendocino County*



### 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 2023 vintage.

### Winemaking

We have a long history of making Pinot Noir in Anderson Valley and for the 2023 *One Barrel* we chose to share our take on this varietal. In the central part of the valley one of our favorite partners, Valley Foothill Vineyard, had an exceptional growing season and we wanted to showcase some of their hard work. This vintage we found fantastic flavors coming from their Jackson 2A (heritage) clone. The fruit was so bright and flavorful, we knew it would make a great wine. Once fermented, we barrel aged the wine for 9 months in French Oak to add structure and elevate the mouthfeel of this amazing Pinot.

### Tasting Notes

Our 2023 *One Barrel* Pinot Noir captures the essence of Anderson Valley with its bright aromatics and elegant structure. Notes of wild strawberry, pomegranate, and rose petal lift from the glass, while the palate reveals layers of dried cranberries, forest floor, and a touch of spice, all supported by fine-grained tannins and a silky finish. This refined, expressive wine pairs beautifully with roasted duck, grilled salmon, mushroom dishes, herb-crusted pork, and soft cheeses like Brie or Camembert.

Harvest:	Oct 12 at 24.6° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	9 months in barrel
Titratable acidity:	5.5g/L (pH: 3.6)
Alcohol:	14.3%
Cellaring:	3-7 years with careful aging

