



History

In 1971, when Husch planted the first Pinot vines in the Anderson Valley, many naysayers thought red grapes were a losing proposition for the region. History has since proven that the warm days and cool, foggy nights are near perfect for ripening world-class Pinot Noir, and other vineyards soon followed the Husch lead.

Winemaking

Our Pinot Noir harvest started in the early hours of August 28th and we continued picking fruit at optimal ripeness over the next month. Once in the winery, the grapes were fermented in small, open-top fermenters. These lots were punched down 2 - 3 times per day to help release heat as well as extract color, flavor and tannin. About 10% of this blend was whole cluster, a process in which stems are left attached to the berries. We find that this stem inclusion in the ferment adds complexity and character to the finished wine. The lots were gently pressed, aged nine months in French oak barrels, and thoughtfully blended for balance and purity.

Tasting Notes

Lush and expressive, our 2021 Anderson Valley Pinot Noir showcases this Valley's great fruit. As you bring your nose to the glass, the rich aromas of Bing cherry, clove, vanilla and forest floor convince you to give it a taste. The palate matches the bouquet, with accentuated notes of red fruit and baking spices. With silky tannins and bright acidity, this wine is lovely on its own or can be comfortably paired with pork tenderloin, mushroom ravioli, chicken fricassée, or creamy cheeses.

Appellation: Anderson Valley

Fermentation: ¾-ton open top fermenters

Maturation: 9 months in barrel (24% new)

Alcohol: 13.9%

Cases produced: 3,683

Sugar at harvest: 23.2° - 27.4° Brix

Harvest dates: August 28 - September 28

Titrateable acid: 5.6 g/L

pH: 3.6

Cellaring: 5 - 7 years with careful aging