



HUSCH

2022 Pinot Noir

Anderson Valley, Mendocino County



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

Heat spikes followed by a surprise rain kicked off the 2022 harvest. Our experience taught us to keep a level head and focus on the grapes, not the weather. Over a 30 day period we hand-picked each block and sorted the fruit meticulously before we started fermentation. We still use the time-honored tradition of “punch downs” to release heat and extract color, flavor and tannin from the fermenting fruit. About 10% of this blend was whole cluster fermented, adding complexity and character to the finished wine. Each lot was aged 9 months in French oak barrels before blending and bottling.

Tasting Notes

Lush and expressive, this wine showcases the magic of Anderson Valley. Bring your nose to the glass to explore aromas of sweet cherry, red currant, vanilla and graham cracker. The palate matches the bouquet, with accentuated notes of red fruit and baking spices. This wine can be comfortably paired with pork chops, mushroom ravioli, or roast chicken.

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| Harvest: | Sept 10 - Oct 13 at 20.2° - 26.7° Brix |
| Fermentation: | ¾ ton open top fermenters |
| Maturation: | 9 months in barrel (31% new) |
| Titratable acidity: | 5.5 g/L (3.7 pH) |
| Alcohol: | 13.8% |
| Cellaring: | 5 - 7 years with careful aging |