



HUSCH

2023 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

The phrase commonly used during harvest when speaking of Pinot Noir was, “can we pick already?”. While harvest was a little more delayed than usual in 2023, over the next month we hand-picked each block and sorted the fruit meticulously before we started fermentation. Our patience was rewarded with astounding results. We continue to 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 Anderson Valley Pinot Noir captures the valley’s signature elegance and purity. Lift the glass to find aromas of ripe cherry, wild strawberry, rose petal, and a hint of forest floor. The palate echoes the bouquet with vibrant red fruit, subtle spice, and a silky, refined texture. This wine pairs beautifully with dishes like herb-roasted salmon, duck breast with cherry glaze, or wild mushroom risotto.

Harvest:	Sept 19-Oct 18 at 22.7°-26.6° Brix
Fermentation:	¾-ton open top fermenters
Maturation:	9 months in barrel (24% new)
Titrateable acidity:	5.6 g/L (pH 3.6)
Alcohol:	13.9%
Cellaring:	5-7 years with careful aging