



History

A *Reserve* wine must meet the highest standards to warrant the extra care and attention necessary in the winery. At Husch, we select our reserve wine from the vineyard blocks that prove to be each vintage's standouts. Once selected, each lot is given special handling and aged in our favorite French oak barrels. Building a blend from the shining stars in the winery lets Anderson Valley Pinot show its most exciting qualities.

Winemaking

A slow and steady ripening season in 2019 yielded aromatic fruit with smooth, mature tannins. The grapes selected for this wine came from a mixture of the Anderson Valley's northern, southern, and central areas. Hand-picked in the cool of the night and fermented in small open-top fermenters, the grapes were punched down by hand 2-3 times per day. About half of these fermenters were partial whole-cluster ferments, with some of the berries kept on the stem intact. This year's *Reserve* Pinot Noir is a barrel selection from some of our best vineyard blocks aged in French Oak for ten months.

Tasting Notes

Our 2019 *Reserve* Pinot Noir showcases what makes Anderson Valley exceptional for growing Pinot Noir. Bright and lifted red fruit aromas of fresh red cherry and wild strawberry meld with delicate florals, pennyroyal, clove, and garden spices on the nose. Supple tannins and harmonious acidity give the wine a rich and balanced structure on the palate, ending in a complex, perfumed finish with subtle savory notes. This wine is a show-stopper when paired with pork belly, roast chicken, cream of mushroom soup, or smoked salmon.

Appellation: Anderson Valley

Fermentation: ¾ ton open top fermenters

Maturation: 10 months in barrel (44% new)

Alcohol: 14.1%

Cases produced: 210

Sugar at harvest: 24.0° - 25.1° Brix

Harvest date: September 17 - October 8

Titrateable acid: 5.6 g/L

pH: 3.5

Cellaring: 5 - 10 years with careful aging