



# HUSCH

## 2021 Reserve Pinot Noir

*Anderson Valley*



### History

At Husch, we select our reserve wine from the vineyard blocks that prove to be each vintage's standouts. 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

Throughout the summer of 2021 we saw sweltering temperatures which led to a relatively quick ripening of our Pinot Noir. While fast paced, we still managed to achieve balanced flavor and structure. The grapes selected for this wine came from our best vineyard blocks in the Anderson Valley's northern, southern, and central areas. Hand-picked in the cool of night and fermented in small open-top bins, the grapes were punched down by hand 2-3 times per day. Over sixty percent of these were partial whole-cluster ferments, with some of the berries kept on the stems; the wine then aged in French Oak for ten months.

### Tasting Notes

Our 2021 *Reserve* Pinot Noir showcases what makes Anderson Valley exceptional for growing Pinot Noir. Luscious red fruit aromas of freshly picked raspberries and wild strawberries meld with the earth-bound notes of vanilla and clove. This medium bodied wine is silky smooth with fine tannins and harmonious acidity, giving it a richness and balance that can only be found in a reserve. It is also a show-stopper when paired with manchego cheese, grilled salmon, pork tenderloin, or Cassoulet.

Harvest:	Aug 28-Sept 21 at 23.8°-26.2° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	10 months in barrel (50% new)
Titrateable acidity:	6.1 g/L (3.6 pH)
Alcohol:	14.2%
Cellaring:	5 - 10 years with careful aging