



HUSCH

2022 *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

The 2022 growing season in Anderson Valley was characterized by a more moderate and consistent climate, with cooler temperatures throughout the summer. This allowed for a slower and more even ripening process for our Pinot Noir, resulting in grapes with excellent acidity and a vibrant flavor profile. The fruit selected for this wine came from some of the finest vineyard blocks across multiple areas of the valley. Hand-harvested during the cooler evening hours, the grapes were gently placed into small open-top fermenters, where they underwent daily punchdowns 2-3 times per day. Over seventy percent of the wine was fermented as partial whole-cluster, with some berries left on the stems to enhance complexity. After fermentation, the wine aged for nine months in French oak barrels.

Tasting Notes

Our 2022 *Reserve* Pinot Noir highlights the beauty of Anderson Valley's cool climate, offering a bouquet of vibrant red cherries, cranberry, and hints of dried rose petals. Subtle layers of earth, nutmeg, and a touch of leather add depth to the wine. With its medium body, silky texture, and bright acidity, it strikes a perfect balance between elegance and complexity. Ideal for pairing with roasted duck, charcuterie, wild mushroom risotto, or a creamy brie.



Harvest:	Sept 10-Sept 23 at 22.6°-26.3° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	9 months in barrel (50% new)
Titrateable acidity:	5.6 g/L (3.6 pH)
Alcohol:	14.2%
Cellaring:	5-10 years with careful aging