



HUSCH

2023 Reserve Pinot Noir

Anderson Valley, Mendocino County

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

In 2023 we saw some large heat spikes in mid-August, making us think this was going to be a potentially early harvest. Mother Nature had other plans though, we experienced a cooler September, leading to a later pick date. This slower ripening led to steady, even fruit development and we were pleased with the flavors that came through. 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. Forty 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 2023 *Reserve* Pinot Noir captures the essence of Anderson Valley's cool climate, offering aromas of red currant, pomegranate, and hints of dried rose petals. Underlying tones of forest floor, clove, and a trace of worn leather lend complexity and intrigue. With its refined structure, supple texture, and bright acidity, the wine balances finesse with layered depth. A perfect companion to herb-crusted pork tenderloin, aged Manchego, roasted beet salad, or grilled salmon with a balsamic glaze.



Harvest:	Oct 7- Oct 13 at 24.1°-25.2° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	9 months in barrel (60% new)
Titratable acidity:	5.3 g/L (3.6 pH)
Alcohol:	14.1%
Cellaring:	5-10 years with careful aging