



HUSCH

2024 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. Building a blend from the shining stars in the winery lets Anderson Valley show its most exciting qualities.

Winemaking

The 2024 growing season got off to an early start given ample winter and early spring rain and continued with ideal weather until a single short lived heat spike in early July. Diligent preparation in the vineyard and focused irrigation management got the vines back on track quickly allowing for perfect ripening and an early harvest. The fruit selected for this wine came from four blocks spanning from Boonville to the deep end. Hand-harvested at night, the grapes were sorted into small opentop fermenters, where they underwent daily punchdowns. After fermentation, the wine aged for ten months in French oak barrels.

Tasting Notes

Our 2024 *Reserve* Pinot Noir captures the essence of Anderson Valley's cool climate, offering aromas of Bing cherry, raspberry, pomegranate, with a hint of lavender and baking spice. The palate is bright and balanced with a touch of clove and underlying forest floor. This wine's acidity frames its velvet texture beautifully. A perfect companion to herb-crusted pork tenderloin, aged cheeses, roasted beet salad, or grilled salmon.

Harvest:	Sept 5-Sept 25 at 22.4°-24.5° Brix
Fermentation:	¾ ton open top fermenters (15% whole)
Maturation:	10 months in barrel (39% new)
Titratable acidity:	5.9 g/L (pH 3.6)
Alcohol:	14.3%
Cellaring:	1-6 years with careful aging

Husch Vineyards | 4400 Hwy 128 Philo CA 95466 | huschvineyards.com | 800-554-8724

Regeneratively Farmed Since 1976