



History

Our One Barrel program is an invitation to winemaker Brad Holstine to choose a favorite barrel from the cellar each year. Brad complains it is like choosing a favorite child. But the program is a fun exploration of what a single barrel of wine can offer. In 2016 the nod was given to a Pinot Noir from the Nash Mill Vineyard in the hills east of the Husch estate.

Winemaking

The small block of vines at Nash Mill is low-yielding and offers concentrated grapes each harvest. We picked the vineyard at night to ensure that the fruit is cold when the winemaking process begins. In keeping with the Burgundian tradition, we left the stems attached to the grapes during that critical first week of fermentation. Once aging started in barrel, minimal handling allowed the wine to evolve its own personality. After 9 months Brad chose this favorite barrel, and 25 cases were bottled.

Tasting Notes

Captivating from start to finish, the 2016 One Barrel Pinot Noir is an Anderson Valley treasure. Brooding aromas of black cherry, violets, vanilla, warm baking spice, and a touch of fresh earthiness meld seamlessly with balanced acidity, an extremely silky mouthfeel, and smooth tannin on the palate. This wine plays nicely with foods such as mushroom pâté, pork roast, creamy brie, or smoked trout. Cheers to this truly rare and unique wine!

Appellation: Anderson Valley

Fermentation: ¾-ton open top fermenters

Maturation: 9 months in barrel

Alcohol: 13.9%

Cases produced: 25

Sugar at harvest: 23.9 °Brix

Harvest date: September 17

Titrateable acid: 5.7 g/L

pH: 3.7

Cellaring: 3 - 7 years with careful aging