



# HUSCH

## 2023 Vine One Chardonnay

Anderson Valley



### History

Our *Vine One* Chardonnay was conceived in 1979 when our vineyard manager, Al White, recognized one special Chardonnay vine in the field that produced exceedingly floral fruit. Aromatic and distinct, we believed the fruit of this vine would make a beautiful wine. Over the years, we have grafted bud wood from that original Vine One to over 5,000 vines. An entire field now produces this special selection at our Anderson Valley estate.

### Winemaking

On a chilly October morning, our harvesting crew meticulously hand-picked the *Vine One* Chardonnay grapes. To preserve the unique and vibrant character of this wine, we vinified it separately from the rest of our Chardonnay program. We started with a gentle pressing followed by a cool fermentation in a temperature controlled stainless steel tank. Once the wine was dry, we racked 40% to our favorite neutral French oak barrels to build softness and mouth feel, while preserving the fruit and expression of our terroir. After a few months the two parts were reunited, bottled, and ready to be enjoyed.

### Tasting Notes

The 2023 *Vine One* Chardonnay boasts a medium body, complemented by an exceptionally aromatic and fresh profile. The nose reveals enticing notes of ripe melon and honey, while the palate is invigorated by flavors of juicy pear and subtle vanilla, delivering a vibrant and refreshing experience. This expressive Chardonnay is excellent on its own but also complements a range of dishes beautifully. Pair it with buttery lobster rolls, a creamy mushroom risotto, herb-roasted chicken, or a tangy goat cheese and arugula salad for a delightful culinary adventure.

Harvest:	Oct 12 at 24.2° Brix
Fermentation:	Tanks and ¾-ton fermenters
Maturation:	8 months in barrel (10% new)
Titrateable acidity:	5.5g/L (3.48 pH)
Alcohol:	14.1%
Cellaring:	5-7 years with careful aging