



HUSCH

2024 *Vine One* Chardonnay

Anderson Valley, Mendocino County



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 an entire field at our Anderson Valley estate.

Winemaking

On a brisk September morning, our harvesting crew meticulously hand-picked the Chardonnay grapes that make up our *Vine One*. We started winemaking with a gentle pressing followed by a cool fermentation in a temperature controlled stainless steel tank. Once the wine was dry, we racked 30% 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 2024 *Vine One* Chardonnay has bright, crisp character with impressive length on the palate. Its vibrant aromatic profile bursts with citrus blossom and green apple, leading into a zippy core of lemon zest, white peach, and a touch of wet stone. The finish is bright and refreshing, marked by precise acidity and mineral-driven elegance. This lively Chardonnay is a perfect match for freshly shucked oysters, sushi rolls with avocado and cucumber, or a crisp fennel and citrus salad for a beautifully balanced dining experience.

Harvest:	Sept 13 at 22.8-23.3° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in barrel (7% new)
Titrateable acidity:	5.6/L (3.3 pH)
Alcohol:	14.1%
Cellaring:	5-7 years with careful aging

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