HUSCH

# 2025 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

The *Vine One* Chardonnay grapes were hand picked at night in late September. 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 French oak barrels (60% neutral, 30% 2nd fill, 10% new) 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

Our 2025 *Vine One* brightens the room with aromas of honeysuckle, white stonefruit and pear tart. On the palate, flourishes of white peach, ripe honey dew melon and lemon curd dance over a bed of wet stone. The wine is bright with balanced acidity and a broad lingering finish anchored by a mineral-driven elegance. This not so common Chardonnay is a great match for freshly shucked oysters, sushi rolls with avocado and cucumber, or a crisp fennel and citrus salad for a beautifully balanced dining experience.

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| Harvest: | Sept 25 at 23.5°-24.1° Brix |
| Fermentation: | Cold fermented in stainless steel tanks |
| Maturation: | ⅔ Tanks, ⅓ French Oak Barrels (10% new) |
| Titratable acidity: | 5.4 g/L (3.4 pH) |
| Alcohol: | 14 % |
| Cellaring: | 5 years with careful aging |

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*Regeneratively Farmed Since 1976*