



History

Husch's *Old Vines* Zinfandel is grown at our historic Garzini Ranch in the warm Ukiah Valley. Italian immigrants popularized Zinfandel in Mendocino County more than 100 years ago, and the remnants of their original plantings are treasured today. The gnarly, head-pruned vines at Garzini were planted in the 1940s and 1950s and continue to produce low yields and concentrated flavors.

Winemaking

The warm summer of 2021 brought our Zinfandel to its peak ripeness early in the harvest season. The fruit quality was outstanding. In a delicate manner, we picked the grapes from the old vines by hand, and fermented with a blend of unconventional yeast. Each lot represented a different section of the vineyard, and developed its own personality over the eight month barrel aging process. After reviewing multiple blend options, the winemaking team decided on a balanced final wine that properly embodies Zinfandel of the Ukiah Valley.

Tasting Notes

The 2021 *Old Vines* Zinfandel is a beautifully rich take on the varietal. Its medium body and length helps to ground the luscious red fruit that springs from the glass. Aromas of cassis, raspberry and black pepper are followed by the taste of Brooks cherries, cranberry and subtle notes of vanilla. This wine plays well with others, soundly pairing with barbequed pork, bacon wrapped roast figs, stuffed mushrooms and especially an oven roasted turkey.

Appellation: Mendocino

Fermentation: Tanks and ¾-ton fermenters

Maturation: 8 months in barrel (25% new)

Alcohol: 14.7%

Cases produced: 664

Sugar at harvest: 24.4° - 26.4° Brix

Harvest dates: September 10

Titratable acid: 5.5 g/L

pH: 3.7

Cellaring: 5 - 7 years with careful aging