



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

Weather patterns in 2022 led to a somewhat delayed pick of our Zinfandel. While a sudden heat spike at the end of August had us going in the right direction, the unforeseen rain mid-September led to a delayed pick. Thankfully, this deferment still left us with some amazing fruit! As befits these granddaddy vines, 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 nine month barrel aging process. After reviewing multiple blend options, the winemaking team decided on a balanced final wine that properly honors the old vines at the Garzini Ranch.

Tasting Notes

The 2022 *Old Vines* Zinfandel is a luscious wine. The plush red fruit brings elevated flavor to the glass while the earthy notes provide a deep foundation. Aromas of cassis, raspberry and dried tobacco are followed by the taste of dried cranberries and star anise. This wine pairs nicely with many foods, including pork tenderloin, bacon wrapped roast figs, green-lentil curry and eggplant parmigiana.

Appellation: Mendocino

Fermentation: Tanks and ¾-ton fermenters

Maturation: 9 months in barrel (25% new)

Alcohol: 14.3%

Cases produced: 831

Sugar at harvest: 25.3° - 27.5° Brix

Harvest date: October 6

Titrateable acid: 5.8 g/L

pH: 3.6

Cellaring: 5 - 7 years with careful aging