



HUSCH

## 2023 Old Vines Zinfandel

Mendocino



### 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 2023 led to a slightly postponed harvest of our Zinfandel. While a heatwave in August set us on the path to an early pick, unseasonably cool weather at the end of August through September set the timeline back. Fortunately, this delay allowed the fruit to achieve exceptional ripeness! True to the heritage of these venerable vines, we hand-harvested the grapes and fermented them with a unique blend of yeasts. Each vineyard section contributed its own distinct character during the nine months of barrel aging. After carefully evaluating various blend possibilities, the winemaking team crafted a well-balanced final wine that pays homage to the storied old vines of the Garzini Ranch.

### Tasting Notes

The 2023 *Old Vines* Zinfandel is a rich and opulent wine. The vibrant black fruit flavors offer a compelling depth, while nuanced hints of cocoa and earthy spice provide a robust backbone. Aromas of blackberry, plum, and subtle black pepper lead into flavors of cherry compote and a touch of toasted oak. This Zinfandel complements a variety of dishes, including barbecued ribs, grilled portobello mushrooms, spicy chorizo tacos, and a hearty beef stew.

Harvest:	Sept 30-Oct 7 at 23.3°-27.1° Brix
Fermentation:	Tanks and ¾-ton fermenters
Maturation:	9 months in barrel (25% new)
Titrateable acidity:	6.4 g/L (3.60 pH)
Alcohol:	14.8%
Cellaring:	5-7 years with careful aging