



HUSCH

2024 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

The growing season in 2024 was as ideal as it could be. This favorable weather led to even development of the fruit clusters as the growing season progressed. The luscious canopy draped over the large clusters protecting them from the sun's rays at our Garzini Ranch. True to the heritage of these venerable vines, they were hand-harvested and the grapes were fermented with a unique blend of yeasts. Each vineyard section contributed its own distinct character during the eight months of barrel aging. The final wine was blended with the intent to pay homage to the storied old vines at Garzini.

Tasting Notes

The 2024 Old Vines Zinfandel is a bold and expressive wine. The lush dark berry flavors deliver striking intensity, while layered notes of clove and smoky vanilla add complexity. Aromas of boysenberry, raspberry, and a whisper of licorice unfold into flavors of fig jam and a hint of charred cedar. This Zinfandel pairs beautifully with dishes like smoked brisket, eggplant parmesan, spicy lamb kebabs, and aged cheddar cheese.

Harvest:	Sept 18-27 at 23.4°-25.7° Brix
Fermentation:	Tanks and ¾-ton fermenters
Maturation:	8 months in barrel (19% new)
Titrateable acidity:	6.0 g/L (3.7 pH)
Alcohol:	14.6%
Cellaring:	5-7 years with careful aging

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