HUSCH

2025 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 2025 was slow and steady, allowing for excellent hang time, balanced acidity and excellent phenolic development. The lack of serious heat spikes and harvest prior to the late season rains yields exceptional fruit quality. 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 Ranch.

Tasting Notes

The 2025 *Old Vines* Zinfandel is a chip off the old block, as it's overtly expressive without being brutish, reminiscent of Popeye opening his can and getting a burst of energy. Ripe raspberry, dark boysenberry and brooding blackberry aromas and flavors are framed with a hint of toasted oak, a whiff of clove, baking spice and vanilla. A note of anise seed and sarsaparilla linger on the finish. This wine pairs beautifully with back yard BBQ, homemade pizza, smoked brisket, eggplant parmesan, and aged cheddar cheese.

Harvest:	Sept 23 at 24.8°-26.5° Brix
Fermentation:	Stainless Steel Tank and ¾-ton T-Bins
Maturation:	8 months in barrel (19% new)
Titratable acidity:	6.2 g/L (3.51 pH)
Alcohol:	14.6%
Cellaring:	5-7 years with careful aging

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