



Husch's *Reserve* Cabernet Sauvignon represents an “only the best” approach to winemaking. We carefully select the barrels, the fruit lots, and winemaking approach to yield the best possible Cabernet. In some years the wine doesn't meet our highest expectation and we simply skip the vintage. When we do bottle a Reserve Cabernet you can always expect a wine with intense fruit, soft tannins, great balance, and sufficient structure for aging.

The 2004 grapes were hand selected from the best Cabernet vines at La Ribera Vineyards which borders the Russian River and Morrison Creek in the warm Ukiah Valley. The block is planted to clonal selections 4, 6, 21, and 337. The wine was fermented in closed top stainless steel tanks and pumped over three times a day for flavor and color extraction. A short four day extended maceration was employed post dryness. The wine was then nurtured in a collection of 75% new French oak barrels for 18 months.

The resulting wine is complex and elegant, with aromas of plum, cassis, black currant, leather and a hint of eucalyptus. It is deep Bordeaux red in color with rich black raspberry, plum and earthy flavors. The tannins are firm, allowing for optimum aging potential.

Harvest Date: September 31 - October 5, 2004

Sugar at Harvest: 23.3 - 24.0° Brix

Alcohol: 13.5%

Total Acid: 0.52g/100mL

Cases Produced: 579