



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 2005 grapes were hand selected from the best cabernet vines at La Ribera Vineyards which borders the Russian River in the warm Ukiah Valley. The block is planted to clonal selections 4, 6, 21, and 337. A short two day cold soak was employed prior to primary fermentation to maximize color and flavor extraction. The wine was fermented in closed-top stainless steel tanks and pumped over three times a day for flavor and color extraction. 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 cassis, blueberry, cedar, leather and spice. It is deep Bordeaux red in color with rich black currant, black cherry, plum, allspice and earthy flavors. The tannins are abundant enough for additional aging but soft enough to enjoy now.

Harvest Date: October 19 – 20 2005

Sugar at Harvest: 24.5° Brix

Alcohol: 13.9%

Total Acid: 0.59g/100mL

Cases Produced: 574