



History

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 plenty of structure for aging.

Winemaking

2012 will be remembered as one of the best vintages of the past decade and is truly worthy of the Reserve designation. Perfectly warm days, cool nights, and balanced crop are a winemakers dream and that was 2012. Our Cabernet blocks are planted to clonal selections 4, 6, 21, and 337. In order to make the best wine we can, each clone was fermented and aged individually, allowing us to understand each component and blend to the perfect balance point. To round out the wine we carefully aged it for 18 months in French and American oak barrels (75% new).

Tasting Notes

Our 2012 Reserve Cabernet Sauvignon meets the eye with a deep Bordeaux red color. Focused varietal aromas of mulberry, cassis, cocoa, and dried sage are complimented by the sweet and toasty aromas of oak. A sustained and balanced mouthfeel carries flavors that match the aromas. Enjoy however you please, but it will pair beautifully with Kobe beef ribeye, veal chops, dry jack cheese, or dark chocolate. A great wine for the cellar!

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 18 months in barrels

Alcohol: 14.3%

Cases produced: 373

Sugar at harvest: 24.1 - 25.3° Brix

Harvest dates: October 1-17

Total acid: 6.4 g/L

pH: 3.4

Cellaring: 7-10 years with careful aging