



## 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

2014 was a dry and warm year leading to small and concentrated grape bunches. Field selections of clone 4, 6, 21, and 337 were hand-picked over the course of two weeks as each clone ripened. We fermented in small batches, then aged the wine for two years in tight grained oak barrels (75% new). Our favorite lots and barrels were blended together to make a wine that is layered, elegant, and structured for aging.

## Tasting Notes

Our 2014 Reserve Cabernet Sauvignon is compelling in every sense of the word. From the time you pull the cork till the last drop is enjoyed, the wine unfolds with a density of dark fruit aromas and flavors. Black cherry, mulberry, dark plum, and cassis, are noticed right out of the gate, while more subtle notes of tobacco leaf, coffee, crushed herbs, vanilla, and violets are revealed as you dig deeper in to the bottle. A fresh and rich mouthfeel give the wine the desired persistence needed to enjoy all the flavors. This wine will be a lovely component to your evening and be enhanced with foods such as short ribs, skirt steak, beet salad, or creamy cheeses.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 24 months in barrels

**Alcohol:** 14.2%

**Cases produced:** 215

**Sugar at harvest:** 23.5° - 27.5° Brix

**Harvest dates:** September 20 - October 3

**Total acid:** 6.3 g/L

**pH:** 3.5

**Cellaring:** 7 - 10 years with careful aging