



History

Husch's Reserve Cabernet Sauvignon represents an "only the best" approach to winemaking. We carefully select the vineyard blocks, barrels lots, and winemaking practices 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, we bottle a Reserve Cabernet you can always expect a wine with intense fruit, soft tannins, and plenty of structure for aging.

Winemaking

2016 was a normal yield but with excellent quality. A warm spell helped to mature the fruit after a long cool summer and gave small and concentrated grapes with an early harvest. Field selections of Cabernet clones 6 and 337 were hand-picked over the course of two weeks as each clone ripened. We ferment in small batches and age for two years in tight-grained French oak barrels (75% new). Only our favorite barrels were selected and blended together to make this wine that is layered, elegant, and structured for aging.

Tasting Notes

Our 2016 Reserve Cabernet Sauvignon is a compelling and powerful wine. From the pull of the cork till the last drop, the wine unfolds with a density of dark fruit aromas and flavors. Blackberry, 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 depth and persistence to enjoy the flavors with a lasting finish. This wine will be a lovely component to your evening and be enhanced by foods such as short ribs and beet salad or charcuterie and soft cheeses.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 24 months in barrels

Alcohol: 14.3%

Cases produced: 208

Sugar at harvest: 26.0° - 27.5° Brix

Harvest dates: September 26 - October 7

Total acid: 5.3 g/L

pH: 3.5

Cellaring: 7 - 10 years with careful aging