



History

Each year Husch's Special Reserve Chardonnay is a barrel selection blend crafted by our winemakers. To build this blend, we sample wine from hundreds of barrels to choose the lots that will combine to make a soft and rich Chardonnay in the "California Chardonnay" style.

Winemaking

In 2013 our Special Reserve Chardonnay showcases the best of Mendocino County. This blend represents the best grapes, winemaking, and barrels. Using a trick pioneered by Champagne producers, *sur lie* and bi-monthly *battonage* (lees stirring) increase the richness and velvety nature of this wine. About half of the total blend underwent malolactic fermentation to add extra creaminess. The result is a full-bodied and balanced Chardonnay that leaves you always wanting just one more glass!

Tasting Notes

Wonderful aromas of lemon zest, papaya, pineapple, pear, caramel and toasted oak invite your nose to the glass. A rich and creamy texture gives the wine substance, while a fruit driven acidity gives the wine long lasting enjoyment. Lovely when paired with corn gazpacho, abalone, smoked turkey or your favorite creamy cheese.

Appellation: Mendocino

Fermentation: Barrels

Maturation: 16 months in barrels

Alcohol: 14.2%

Cases produced: 648

Sugar at harvest: 23.5-25° Brix

Harvest date: September 5 -23

Total acid: 6.2 g/L

pH: 3.3

Cellaring: 3-5 years with careful aging