



History

Each year, Husch's Special Reserve Chardonnay is a barrel selection blend crafted by our winemaker, Brad Holstine. To build this blend, Brad samples 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 2014, the weather was warm and dry from start to finish yielding fully ripe and delicious grapes. This wine represents the best grapes, winemaking, and barrels. We ferment and age the wine in French oak barrels *sur lie* (with lees) and stir twice a week. This traditional approach helps 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 one more sip.

Tasting Notes

Brilliant & delightful aromas of pineapple, apple, lemon zest, mango, caramel, and toasted oak summon your nose to the glass. A rich and creamy texture gives the wine body, while a fruit driven acidity gives the wine long lasting enjoyment. Exquisite when paired with peach and mint salsa, tuna tartare, rotisserie chicken, or cheese fondue.

Appellation: Mendocino

Fermentation: Barrels

Maturation: 16 months in barrels

Alcohol: 13.7%

Cases produced: 443

Sugar at harvest: 23.5° - 25.4° Brix

Harvest dates: August 27-September 8

Total acid: 5.7 g/L

pH: 3.4

Cellaring: 3-5 years with careful aging