



History

Each year the Husch Special Reserve Chardonnay is a barrel selection blend crafted by our winemaker, Brad Holstine. To build this blend we use the “best of the best” approach: we select the best lots, and the best barrels within those lots, to make a soft and rich wine in the “California Chardonnay” style.

Winemaking

The 2015 crop was small and intensely flavored due to the warm and dry conditions from spring through fall. The wine was fermented in French oak and aged *sur lie* (with lees). 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, resulting in a full-bodied and balanced Chardonnay.

Tasting Notes

A joy to sniff and sip, the 2015 Special Reserve is highlighted with aromas of pineapple, green apple, citrus, papaya, butter scotch, vanilla, and toasty oak. A rich and creamy texture gives the wine body, while a fruit driven acidity gives the wine life and long lasting enjoyment. Lovely on its own, or paired with fresh scallops, bone-in pork chops, Caesar salad, or baked macaroni and cheese.

Appellation: Mendocino

Fermentation: Barrels

Maturation: 6 months in barrels

Alcohol: 13.9%

Cases produced: 473

Sugar at harvest: 22.6° - 27.4° Brix

Harvest dates: August 17- September 15

Total acid: 5.7 g/L

pH: 3.44

Cellaring: 3-5 years with careful aging