



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 2017 growing season was exceptional. While we didn’t receive as much winter precipitation as hoped for, there was more than enough rainfall to ensure a healthy, balanced crop with optimum concentrated flavors. The crop was a little lighter than average but the intensely flavored fruit made up for any shortfall. The wine was fermented in French oak and aged *sur lie* (on 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 Chardonnay.

Tasting Notes

The 2017 Special Reserve is highlighted with aromas of, white stone fruit, butter scotch, vanilla, and toasted oak. A round, full, 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, grilled halibut, bone-in pork chops, Caesar salad, or baked macaroni and cheese.

Appellation: Mendocino

Fermentation: Barrels

Maturation: 16 months in barrel (50% new)

Alcohol: 13.8%

Cases produced: 822

Sugar at harvest: 24.0° - 24.8° Brix

Harvest dates: August 28 - September 8

Total acid: 5.3 g/L

pH: 3.5

Cellaring: 2 - 4 years with careful aging