



History

Sourced from the historic Garzini Ranch, first planted with grapes in 1921, Husch's Old Vines Heritage gets back to the roots of California wine. As with most of California's early wines, our Old Vines Heritage is a blend of multiple varieties from one vineyard (Zinfandel, Petite Sirah, and Carignane). Such blends are intriguingly complex, and California originals.

Winemaking

2014 is our third release of the Heritage. The blend is comprised of 46% Petite Sirah (for tannin, color, and structure), 38% Zinfandel (for spice and complexity) and 16% Carignane (for bright jammy fruit). The resulting wine is a kinship from one generation to the next, blending historic vines with modern-day winemaking. It is truly a wine to be cherished.

Tasting Notes

Our 2014 Old Vines Heritage is darker than a moonless night sky. Pungently pleasant aromas of huckleberry, raspberry, violets, cedar cigar box, and candied licorice float out of the glass. Big and bright flavors enliven the taste buds, while gripping tannins give substance to the body and a lasting impression. Ready to stand on its own or marry nicely with pan-seared duck breast, veal and lamb meatballs, or your favorite burger. A great wine in its youth, and structured for aging.

Appellation: Mendocino

Fermentation: $\frac{3}{4}$ ton open top fermenters

Maturation: 9 months in barrels

Alcohol: 14.3%

Cases produced: 317

Sugar at harvest: 26.4 – 28.5° Brix

Harvest dates: September 12–24

Total acid: 7.1 g/L

pH: 3.4

Cellaring: 7-10 years with careful aging