

History

Sourced from our historic Garzini Ranch, Husch's Old Vine Heritage gets back to the roots of California wine. First planted with grapes in 1921, the Garzini Ranch is a mix of varietals including Zinfandel, Petite Sirah, and Carignane. It is fitting that our Old Vine Heritage wine is a blend of those same grapes, just as the Garzini family did in the old days. Such blends are intriguingly complex, and tell a story of almost 100 years of farming.

Winemaking

2015 is our fourth release of Old Vine Heritage. The crop was small but mighty. The blend is comprised of 46% Petite Sirah (for tannin, color, and structure), 39% Zinfandel (for spice and complexity) and 15% 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

Darker than a black hole, our 2015 Heritage is ready to suck you in. Attractive aromas of boysenberry, ripe raspberry, fig, violets, vanilla, and cigar box make each sniff different from the last. Bold and gripping, just one sip fills your whole mouth with a plethora of long lasting flavors. Delicious on its own, but enhanced when paired with grilled & smoked meats, creamy cheese, or spicy mushroom pasta. This is a great wine in its youth, and also structured for aging.

Appellation: Mendocino

Fermentation: 3/4 ton open top fermenters **Maturation:** 9 months in barrel (23% new)

Alcohol: 14.1%

Cases produced: 378

Sugar at harvest: 22.3° - 27.9° Brix Harvest dates: September 9-10

Total acid: 6.7 g/L

pH: 3.5

Cellaring: 7-10 years with careful aging