



History

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

Winemaking

All great wines are made in the vineyard. In 2016 our historic vines at the Garzini Ranch were well nurtured by nature and delivered an exceptional crop. This year's 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. We aged the wine for 9 months in a selection of oak barrels from our favorite coopers.

Tasting Notes

It won't take more than a glimpse to know that our 2016 Heritage is darker than a total eclipse. Saturated aromas of olallieberry, ripe raspberry, plum, fig, violets, vanilla, and cocoa nibs make this wine expansively interesting. Robust flavors that parallel the aromas fill your whole mouth with as little as a sip. Bold, yet approachable, this wine will pair wonderfully with beef bourguignon, marinated tri tip, or grilled beets and mushrooms.

Appellation: Mendocino

Fermentation: ¾ ton open top fermenters

Maturation: 9 months in barrel (23% new)

Alcohol: 14.3%

Cases produced: 460

Sugar at harvest: 23° - 27.5° Brix

Harvest dates: September 20

Total acid: 6.6 g/L

pH: 3.5

Cellaring: 7-10 years with careful aging