



History

Sourced from our Historic Garzini Ranch, first planted with grapes in 1921, Husch's Old Vine Heritage gets back to the roots of California wine. As most of California's early wines, our Old Vine 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 2017 our historic vines at the Garzini Ranch were well nurtured by nature and delivered an exceptional crop. This year's blend is comprised of 48% Petite Sirah for tannin, color, and structure, 40% Zinfandel for spice and complexity, and 12% Carignane for bright jammy fruit and acidity. The resulting wine is a kinship from one generation to the next, blending historic vines with modern-day winemaking. Aged for 9 months in a selection of oak barrels from our favorite coopers.

Tasting Notes

The Petite Sirah is definitely at the forefront of this year's Heritage blend. The nose opens with savory aromas of sugar plum, dark chocolate, blueberry and a hint of graphite. Rich dark fruit and chewy tannins are balanced by a surprisingly lively mouthfeel. Bold, yet approachable, this wine will pair wonderfully with beef bourguignon, barbecued baby back ribs, or grilled beets and mushrooms.

Appellation: Mendocino, Garzini Ranch
Fermentation: $\frac{3}{4}$ ton open top fermenters
Maturation: 9 months in barrel (20% new)
Alcohol: 14.6%
Cases produced: 590

Sugar at harvest: 22.6 - 26.7° Brix
Harvest dates: September 11 & 29
Total acid: 6.4 g/L
pH: 3.54
Cellaring: 7-10 years with careful aging