



History

The Anderson Valley is now world-renowned for its Pinot Noir grapes. Yet back in 1971 when Husch planted the first Pinot in the Valley many nay-sayers thought red grapes were a losing proposition for the region. History has since proven that the warm days and cool nights of the region are near perfect for ripening Pinot Noir.

Winemaking

In 2013 mother nature smiled upon us and brought forth an amazing growing season. The hand harvested grapes were loaded into small open top fermentation bins with 25% whole clusters. Using this old world technique brings forth an elevated fruit character, a touch of spice, and increased structure. We finished the wine with nine months of aging in a mix of new (25%) and neutral French oak barrels.

Tasting Notes

Our 2013 Pinot Noir is a full expression of Anderson Valley terroir. Splendid aromas of pomegranate, Bing cherry, orange, sweet herbs, and vanilla can be found with every swirl and sniff. On the palate the wine is round and plush with a fresh acidity to carry the fruit and add length to the finish. This is an exceptional wine with food and will pair beautifully with a charcuterie plate, pan seared duck breast, wild mushroom risotto, or grilled swordfish.

Appellation: Anderson Valley

Fermentation: ³/₄ ton open top fermenters

Maturation: 9 months in French oak, 25% new

Alcohol: 13.5%

Cases produced: 3,778

Sugar at harvest: 22.3-25.8° Brix

Harvest dates: September 9–27

Total acid: 5.9 g/L

pH: 3.6

Cellaring: 5-7 years with careful aging