



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

Sourced from 6 vineyards spanning the Anderson Valley, our 2014 Pinot Noir was hand-picked block by block and fermented in small batches. About 25% of the fermentation included whole clusters. This old world technique brings forth an elevated fruit character, a touch of spice and increased structure. The wine matured for nine months in French oak barrels.

Tasting Notes

Enrich your life with a bottle of our 2014 Pinot Noir. Layered aromas of black cherry, cranberry, blood orange, cedar, sweet herbs and toffee continually unfold with every swirl of the glass. Savory and delicious, each sip of wine fills your whole mouth with flavor. Bright fruit flavors add length to the finish. Tasty on its own, or pair with food such as mushroom tortellini, stuffed pork chops, cured meat, or Toma cheese. Cheers!

Appellation: Anderson Valley

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

Maturation: 9 months in barrels (25% new)

Alcohol: 13.9%

Cases produced: 2,897

Sugar at harvest: 23.4 - 26.5° Brix

Harvest dates: September 3-20

Total acid: 6.1 g/L

pH: 3.5

Cellaring: 5-7 years with careful aging