



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

Our 2015 Pinot Noir was handpicked, often in the dark hours of the early morning, from eleven separate blocks during an extended four week harvest. Fruit from each block was crushed separately at the winery and fermented in small batches. About 25% of the fermentations included whole clusters. This old world technique brings forth an elevated fruit character, a touch of spice, and increased structure. We matured the wine for nine months in French oak barrels.

Tasting Notes

Life is enhanced with every glass of our 2015 Pinot Noir. Perfectly capturing the essence of Anderson Valley, aromas of Bing cherry, strawberry, blood orange, cedar, clove, tea leaf, and toffee continually unfold with every swirl and sniff. Even the smallest sip will fill your whole mouth with flavor. Bright, delicious, and savory, this wine pairs perfectly with porcini pizza, Red Hawk cheese, baby back ribs, or smoked salmon.

Appellation: Anderson Valley

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

Maturation: 9 months in barrel (25% new)

Alcohol: 13.8%

Cases produced: 2,858

Sugar at harvest: 22.4° - 27.5 ° Brix

Harvest dates: August 18 -September 19

Total acid: 6.2 g/L

pH: 3.5

Cellaring: 5-7 years with careful aging