



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. Since that risky decision, history has proven that the warm days and cool nights of the region are near perfect for ripening Pinot Noir.

Winemaking

2017 brought a mild moderately wet winter, coupled with a warm spring and summer. Our first pick wasn't until September 1st and we continued hand picking each vineyard block at optimum ripeness through October 6th. Almost all of our picks were scheduled for the wee hours of the morning, when the grapes are cold and covered with a touch of dew. Each batch was fermented with 20% whole clusters in small open top fermenters. The wine was gently pressed and aged 10 months in French oak barrels.

Tasting Notes

Expressive and inviting, our 2017 Anderson Valley Pinot Noir is happiness in a bottle. As soon as you pull the cork, aromas of sweet cherry, currant, rose petal, and graham cracker grace your nose. On the palate the wine expresses flavors matching the aromatics and is held together with sustained richness and bright acidity with a silky texture. Lovely on its own and will pair exceptionally with meals such as coq au vin, pork tenderloin, mushroom pasta, or creamy cheeses.

Appellation: Anderson Valley

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

Maturation: 10 months in barrel (20% new)

Alcohol: 13.9%

Cases produced: 2,204

Sugar at harvest: 22.6° - 26.2° Brix

Harvest dates: September 1 – October 6

Total acid: 5.9 g/L

pH: 3.58

Cellaring: 5 -7 years with careful aging