



History

A “reserve” wine must achieve the highest standards to warrant the extra care and attention that is necessary in the winery. At Husch we build our reserve wines from the best lots that a vintage has to offer. Once selected, each lot is given special handling and extended aging in our favorite French oak barrels. The result, as the 2014 vintage demonstrates, is well worth the extra effort and time.

Winemaking

In 2014 the weather patterns were dry and warm, with just enough spring rains to make the vines happy and get us through the growing season. Ideal fall weather allowed us to pick the grapes when we wanted, without Mother Nature forcing our hand. Each lot was hand-picked and fermented with 20% whole clusters in small open top fermenters. Our reserve Pinot Noir is a cuvée from five of our best vineyard blocks and was aged in French oak, 50% new, for 10 months with minimal handling.

Tasting Notes

Our 2014 reserve showcases what makes Anderson Valley so special for growing Pinot Noir. Concentrated aromas of cherry, strawberry, rose hips, tea leaf, cedar, vanilla, and clove loft toward your nose. A rich and silky body give the wine substance and grace on your palate. Lovely when paired with pork belly, cream of mushroom soup, roast chicken, or smoked salmon.

Appellation: Anderson Valley

Fermentation: ¾ ton open top fermenters

Maturation: 10 months in barrel

Alcohol: 14.2%

Cases produced: 438

Sugar at harvest: 25.3° - 26.1° Brix

Harvest dates: September 3-18

Total acid: 6.1 g/L

pH: 3.6

Cellaring: 5-7 years with careful aging