



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 2015 vintage demonstrates, is well worth the extra effort and time.

Winemaking

In 2015 the warm winter and persistent drought conditions yielded a very early harvest with a light crop but extraordinary character in the tiny berries. The grapes selected for this wine were hand-picked and fermented in small open top fermenters. 10% of the fruit was dedicated to a “whole cluster fermentation” – where the berries are left intact for the fermentation process – to add complexity and nuance to the finished wine. Our reserve Pinot Noir is a cuvée from four of our best vineyard blocks and was aged in French oak for 10 months with minimal handling.

Tasting Notes

Our 2015 reserve showcases what makes Anderson Valley so special for growing Pinot Noir. Concentrated aromas of cherry, strawberry, a hint of violet, and undertone of forest floor marry well with spice notes of cedar, vanilla, and clove. A rich and silky body give the wine substance and grace on the 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 (40% new)

Alcohol: 14.3%

Cases produced: 210

Sugar at harvest: 24.4° - 27.5° Brix

Harvest dates: August 18-September 12

Total acid: 6.6 g/L

pH: 3.4

Cellaring: 5-7 years with careful aging