



### 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 vineyard blocks that a vintage has to offer. Sourcing fruit from across the Anderson Valley allows us to take advantage of the vastly different characteristics each microclimate gives us. Blending from the best vineyard blocks that vintage has to offer reveals a true representation of Anderson Valley that is greater than the sum of its parts.

### Winemaking

The 2016 vintage was slightly early with normal yields and excellent quality. The grapes selected for this wine were hand-picked and fermented in small open top fermenters. 20% 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. This year’s Reserve Pinot Noir is a barrel selection from blend from five of our best vineyard block and aged in French Oak for 10 months.

### Tasting Notes

Our 2016 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:** <sup>3</sup>/<sub>4</sub> ton open top fermenters

**Maturation:** 10 months in barrel (40% new)

**Alcohol:** 14.1%

**Cases produced:** 302

**Sugar at harvest:** 23.5° - 25.9° Brix

**Harvest dates:** August 26 - September 20

**Total acid:** 5.8 g/L

**pH:** 3.5

**Cellaring:** 5 - 7 years with careful aging