



History

To celebrate the release of its 40th vintage of making Pinot Noir, Husch has crafted three vineyard-designated wines showcasing the wonders of Anderson Valley Pinot Noir. This release is a very limited bottling of Reserve Pinot Noir crafted from grapes grown at Valley Foothills Vineyard. The vineyard is owned by the Ordway Family and farmed by Casey Hartlip. This exceptional vineyard, located in the heart of Anderson Valley, is marked by its gentle rolling hills, complex soil profile, and long morning fogs. Wines crafted from Valley Foothills Vineyard showcase what makes Anderson Valley so special for Pinot Noir.

Winemaking

Husch sources two different vineyard blocks at Valley Foothills, one planted to clonal selection Martini 15 and the other 777. We hand-picked each block at optimum ripeness and fermented separately in small open top fermenters with only 5% whole clusters. To aid color and flavor extraction we punched down by hand three times daily. The wine was aged 16 months in French oak barrels and was blended to perfection before we bottled just 130 special cases.

Tasting Notes

Everywhere Pinot Noir is grown it echoes not only the grape, but the people who farmed it and place in which it was grown. The delicate flavors and aromas of bright cherry, cola, and forest floor are not just indicative of Pinot Noir, but the terroir of Valley Foothills Vineyard. Enjoy with cold smoked salmon, baby back ribs, porcini mushroom pizza, or Comté cheese.

Appellation: Anderson Valley

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

Maturation: 16 months in barrels (50% new)

Alcohol: 14.3%

Cases produced: 130

Sugar at harvest: 22 - 25° Brix

Harvest dates: September 18–27

Total acid: 5.8 g/L

pH: 3.57

Cellaring: 5-7 years with careful aging