



History

Husch's Old Vine Zinfandel is grown at the historic Garzini Ranch in the warm Ukiah Valley. These gnarly, head pruned old vines have low yields and intense flavors. Old Vine Zinfandel is one of Mendocino County's treasures, and we are excited to showcase a part of what makes Mendocino County so special.

Winemaking

The 2013 vintage was the real deal, and provided a perfectly warm and dry environment to grow Zinfandel. We worked hard in the vineyard to balance the naturally large crop by cutting off all the shoulders and second crop so we could concentrate on ripening fewer, but more intense grapes. This extra work in the vineyard, in conjunction with ideal weather, yielded grapes of amazing concentration and flavor. With flavors at their pinnacle, the grapes were hand harvested, sorted, fermented in small open-top vats, and aged for nine months in American and French oak.

Tasting Notes

Our 2013 Zinfandel is a Mendocino hallmark. Summer raspberry, blackberry, fig, chocolate, and clove lure your nose to the glass. Refreshing acidity highlights the red and black fruit flavors and synchronizes harmoniously with a rich and lingering finish. In short, the wine is both powerful yet elegant. Consider pairing with smoked pork shoulder, sun dried tomato pasta, or a blue cheese burger. This is a great wine in its youth, but with careful aging should last at least 5-7 years.

Appellation: Mendocino

Fermentation: ³/₄ ton open top fermenters

Maturation: 9 months in barrels

Alcohol: 14.5%

Cases produced: 679

Sugar at harvest: 23.5 - 24.1° Brix

Harvest dates: September 28 – October 7

Total acid: 6.5 g/L

pH: 3.5

Cellaring: 5-7 years with careful aging