



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 for grapes.

Winemaking

In 2014 Mother Nature smiled on our Zinfandel with wonderfully warm and dry weather. Even with great weather it takes a lot of work to grow quality Zinfandel grapes. Thus, to balance the naturally large and uneven crop, we cut off all the shoulders and second crop so we could concentrate on ripening fewer, but more intense grapes. With flavors at their pinnacle, the grapes were hand-harvested, sorted, fermented in small open-top vats, and aged for 9 months in American and French oak.

Tasting Notes

Aromas of summer strawberry, raspberry fruit leather, mission fig, dried apricot and black pepper lures your nose to the glass. Intense fruit flavors, along with integrated tannin and acid give the wine great mouthfeel and a sustained finish. Enjoy with grilled tri-tip, baby back ribs, roasted beets, wild mushroom risotto or pepper jack cheese.

Appellation: Mendocino

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

Maturation: 9 months in tank & barrels

Alcohol: 14.5%

Cases produced: 589

Sugar at harvest: 26-29° Brix

Harvest dates: September 12

Total acid: 6.7 g/L

pH: 3.6

Cellaring: 5-7 years with careful aging