



## 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

Our winter was graced with heavy rains, which fortified vineyards and resulted in big, healthy vines in 2017. Bud break timing was normal, and no major frost events or uneven weather occurred during that period. The big weather headline was a late August heat wave that threatened sunburn and damage to the almost ripe crop. Thankfully the weather cooled by mid-September. The grapes were hand-picked, fermented with a blend of unconventional yeasts in small batches, and aged 9 months in barrel before being blended to the perfect balance point.

## Tasting Notes

The 2017 Old Vine Zinfandel is what zin across the state wants to be. Restrained from being overbearing and superfluous, this zinfandel has balanced aromas of candied raspberry, ripe cherry, and plum in the nose and a surprisingly welcome acidity balanced by a great mouthfeel and soft tannin. A great wine for any occasion or try pairing with seared salmon tacos and avocado slaw or a spicy chicken pad thai.

**Appellation:** Mendocino

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

**Maturation:** 9 months in barrel

**Alcohol:** 14.7%

**Cases produced:** 722

**Sugar at harvest:** 24.8° - 26.7° Brix

**Harvest dates:** September 11 - 15

**Titrateable acid:** 6.2 g/L

**pH:** 3.60

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