HUSCH

Husch Vineyards

Anderson Valley, Mendocino County

2022 Anderson Valley Pinot Noir

28.00

CELLAR DOOR

PINOT NOIR



SCAN TO VIEW ONLINE

this.wine/v/VT-IEMZXALKH

VARIETIES



100% Pinot Noir

RELEASED	**2024-03-01**
DRINK	**2024–2031**

ABOUT THIS WINE

In 1971, when Husch planted the first Pinot vines in the Anderson Valley, many naysayers thought red grapes were a losing proposition for the region. History has since proven that the warm days and cool, foggy nights are near perfect for ripening world-class Pinot Noir, and other vineyards soon followed the Husch lead.

TASTING NOTES

NOSE

Lush and expressive, our 2022 Anderson Valley Pinot Noir showcases this Valley's great fruit. As you bring your nose to the glass, the welcoming aromas of sweet cherry, red currant, vanilla and graham convince you to give it a taste.

PALATE

The palate matches the bouquet, with accentuated notes of red fruit and baking spices.

FOOD PAIRING

With bright acidity and a smooth finish, this wine can be comfortably paired with pork chops, mushroom ravioli, or a creamy jerk chicken.

TECHNICAL

ABV	PH	TA
13.8%	**3.7**	**5.5 g/L**

RESIDUAL SUGAR
0.0 g/L

HUSCH VINEYARDS

4400 Hwy 128 | Philo | 95466 | T +17074625370 | E zac@huschvineyards.com

WINEMAKING

VINEYARD

With a bumpy start to the harvest season, heat spikes followed by surprise rain, we began picking our Pinot Noir on September 10th. Over the course of the next month, as each block reached its final stage of maturity, we picked, hand sorted and brought the fruit into the winery.

HARVEST

Sugar at Harvest: 20.2-26.7° Brix°

WINEMAKING

These lots were punched down 2 - 3 times per day to help release heat as well as extract color, flavor and tannin. About 10% of this blend was whole cluster, a process in which stems are left attached to the berries. We find that this stem inclusion in the ferment adds complexity and character to the finished wine. The lots were gently pressed, aged nine months in French oak barrels, and thoughtfully blended for balance and purity.

Fermentation: 3/4 ton open top fermenters

AGING

9 months in barrel (31% new)

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