



History

The Anderson Valley is now world-renowned for its Pinot Noir. Yet back in 1971 when Husch planted the first Pinot vines, 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 Pinot Noir. The 2018 wine is a complex blend of fruit from throughout the valley—from the warmer Boonville area all the way through to the northern, cooler ‘deep end’ vineyards.

Winemaking

In 2018 we enjoyed a consistent and “friendly” growing weather right up to harvest. Each vineyard lot was hand-picked, fermented separately in small open top fermenters, and punched down by hand 2 - 3 times per day. One third of the fruit in this blend was dedicated to traditional whole cluster fermentation, in which some of the grapes are left attached to the stems throughout the fermenting process. We find this 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 of flavors.

Tasting Notes

Expressive and inviting, our 2018 Anderson Valley Pinot Noir shows the vibrancy of the valley’s fruit. As soon as the cork is pulled, aromas of sweet cherry, rose petal, red currant, and baking spice greet the nose. On the palate, the wine delivers balanced, bright acidity and sustained richness with a silky texture. This wine pairs exceptionally with meals such as coq au vin, pork tenderloin, mushroom pasta, or creamy cheeses.

Appellation: Anderson Valley

Fermentation: ¾-ton open top fermenters

Maturation: 9 months in barrel (17% new)

Alcohol: 13.9%

Cases produced: 3,005

Sugar at harvest: 21.0° - 26.6° Brix

Harvest dates: September 22 - October 6

Titrateable acid: 6.1 g/L

pH: 3.5

Cellaring: 5 - 7 years with careful aging