

Husch 2009 Chardonnay



WINERY:

Founded in 1971, Husch is the oldest winery in the picturesque Anderson valley. The vineyards are comprised of some of the earliest varietal plantings on the valley floor. In 1968, Tony and Gretchen Husch bought the 60-acre Nunn ranch between Philo and Navarro on Highway 128. In 1979, Hugo Oswald Jr. bought the 6,000 case Husch Winery from the Husch family. The Oswald family had been growing pears in the Santa Clara Valley, but when the area was expanding they sold the land and headed for the southern tip of Mendocino County. Today Husch Vineyards remains owned and operated by the 3rd Generation of the Oswald family: Zac Robinson and Amanda Robinson Holstine. Winemaking is under the direction of Brad Holstine. Al White, in charge of all viticulture operations, has been with Husch since 1973. Through the years Husch has modernized and expanded, but it has never lost its initial rustic charm or reputation for great wines.

DESCRIPTION:

The 2009 Chardonnay exhibits aromas of freshly baked fruit tart, plus some exotic fragrance of jasmine or red tea. Apricot, citrus, nutmeg, and a crisp minerality come through on the palate. A full, round mouth-feel and balanced acidity lends itself to many food pairing options. Fresh goat cheese, tropical fruit salad or a nice pasta dish with a tasty cream sauce would be natural choices.

WINEMAKING:

In 2009 the growing season was near optimal for wine grapes. The early part of harvest went smoothly but towards the end of September the weather took a turn and a major heat spell ensued. This resulted in the fruit ripening very quickly. The Chardonnay was picked, crushed, and fermented in twelve distinct lots. Malolactic fermentation was limited to 15% so the wine retains its natural bright fruit flavors.

BLEND:

100% Chardonnay. This estate Chardonnay is crafted with a blend of fruit from their warm and cool weather vineyards. The fruit from the warmer La Ribera vineyards provides vibrant flavors to the finished wine while the cooler Anderson valley fruit provides a more delicate component with subtle nuance and structure.

AGING:

The wine was aged for nine months in French, American and Hungarian oak barrels. About 15% of the barrels were new, and the wine was left on the lees and stirred twice a month.

PRODUCTION:

14,981 cases - 750 ml

SPECS:

13.9% by volume, Total Acidity: 0.60 g/100mL

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