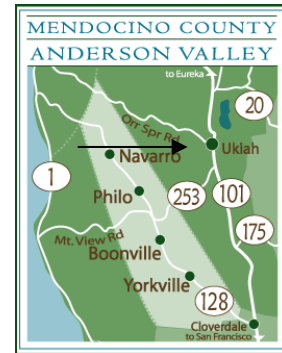


- HUSCH -
Cabernet Sauvignon



WINE ESTATE

Husch Vineyards is a small, family owned and operated winery. It is the oldest winery in the Anderson Valley appellation, located in Mendocino County. Under the direction of 3rd generation family members Husch produces 22 different wines. Quality is the key word at Husch. The wines are made from grapes grown on vineyards managed by the winery, allowing to bring consistent, high-quality fruit to the bottle.

GRAPE VARIETY

100% Cabernet Sauvignon

VINIFICATION

At optimum ripeness, they hand-picked and crushed directly to stainless steel tanks for fermentation. The fermentations lasted nearly two weeks and were pumped over three times daily. Upon dryness the grapes were pressed to French and American oak barrels (25% new) where they matured 16 months. The wine was then blended to perfection and bottled with love.

TASTING NOTES

Deep ruby red hues provide for attraction at first sight. Substantial aromas and flavors of black cherry, cassis, blackberry, coffee, vanilla, and hints of herbs de Provence provide much pleasure. Sustained richness and acidity make this a perfect wine for the dinner table. Consider pairing with hanger steak, roasted beets, cave-aged blue cheese, or chocolate soufflé.

Alcohol: 13.9%

Cases produced: 3475