



History

The tradition of Husch Sauvignon Blanc began back in 1980, when the first Sauvignon Blanc crop from La Ribera Vineyards was harvested for Husch. The resulting wine – totaling only 200 cases – was an instant success. A tradition was born and the loyal following for Husch Sauvignon Blanc has continued to grow over the years.

Winemaking

Husch was treated to a phenomenal growing season in 2019. After a wet spring, we arrived at a moderate summer without any severe heat spikes. The vines thrived and produced a balanced and perfectly-ripened Sauvignon Blanc crop. We picked the grapes over the full ripeness spectrum, which allows for our layered house style. The winemaking process centered on cold incoming fruit, gentle whole berry pressing, and a cold and reductive fermentation protocol with a variety of specialized yeast strains.

Tasting Notes

Husch's 2019 Sauvignon Blanc follows in our classic style. Lively aromas of grapefruit, lemongrass, ripe honeydew, guava and gooseberry leap from the glass. The wine is crisp and refreshing with flavors that jive with the aromas and leave a succulent memory on the palate. Consider pairing with Baja-style fish tacos, lemon chicken, goat cheese, eggplant lasagna, grilled veggies and fresh seafood.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 6 months

Alcohol: 13.9%

Cases produced: 8,848

Sugar at harvest: 23.5° - 24.4° Brix

Harvest dates: August 31 - September 20

Titrateable acid: 6.2 g/L

pH: 3.1

Cellaring: 1 - 3 years with careful aging