



OUR STORY

THIRD GENERATION CONTINUES FAMILY TRADITION

Founded in 1971, Husch Vineyards is the oldest winery in Anderson Valley. The HA Oswald family (neighboring grape growers) purchased the winery from Tony and Gretchen Husch in 1979. And now grandchildren of the HA Oswald family, Zac Robinson and Amanda Robinson Holstine continue the family tradition, bringing new ideas, energy and enthusiasm.

FROM VINE TO WINE

Quality is the key word at this family winery. The attention to detail shows in the vineyards and extends through the winemaking process. All wines are made from the estate vineyards. Nearly 30 years ago, viticulturist Al White helped plant the original vines at Husch. He continues to supervise the estate's vineyards, bringing consistent quality fruit to the bottle.

Winemaking is under the direction of family member Brad Holstine. With a passion for quality, Brad continues to experiment with different clonal selections and yeast strains to produce world-class, award winning wines. From vintage to vintage Husch wines are consistent in quality. With a long farming heritage, Husch wines showcase the fruit in each bottle and reflect a commitment to quality and value.

Founded:	1971
Family Owners:	Richard Robinson & Beelu Oswald Robinson, Zac Robinson, Amanda Robinson Holstine
Key Staff:	Brad Holstine – winemaker Al White – vineyard manager
Production:	45,000 cases
Key Vineyards:	Husch Vineyards, Anderson Valley Appellation ~ <i>Chardonnay, Pinot Noir, Gewurztraminer</i> La Ribera Vineyards along the Russian River, Mendocino Appellation ~ <i>Sauvignon Blanc, Chenin Blanc, Chardonnay, Cabernet Sauvignon, Zinfandel</i>
Wines:	Sauvignon Blanc, Chenin Blanc, Chardonnay, Gewurztraminer, Pinot Noir, & Cabernet Sauvignon. We also produce limited quantities Carignane, Muscat Canelli, Zinfandel, & Syrah and a complement of reserve wines which are only available in our tasting room.