



Introduction to Key Husch Wines

2008 Sauvignon Blanc - Estate Bottled, Mendocino County, 750ml/375ml

Crisp, light, and clean -- this wine is everything that Sauvignon Blanc should be. With hints of citrus and subtle grass, this refreshing wine is a favorite with Husch fans who have been enjoying this perennial gold-medal wine since 1980!

2008 Chardonnay - Estate Bottled, Mendocino County, 750ml/375ml

This elegant wine was blended from our cool Anderson Valley fruit along with fruit from the warmer La Ribera Vineyards along Mendocino's Russian River. Fermented and aged 8 months in barrel, the wine is mouth-filling with just a kiss of oak. This wine is Husch's top selling varietal.

2008 Gewurztraminer - Estate Bottled, Anderson Valley 750ml

This wine starts with an amazing floral nose (including notes of rose petals, violets, and honeysuckle) followed by a surprisingly broad mouthfeel and a zesty finish. 0.8% residual sugar. Anderson Valley is one of the best locations in the world to grow Gewurz and this wine shows why.

2009 Chenin Blanc - Estate Bottled, Mendocino County, 750ml

Floral aromas mingle with citrus flavors and zesty acidity in this semi-sweet wine (1.7% residual sugar). Perfect as an aperitif or picnic wine. A perennial gold-medal winner!

2007 Pinot Noir - Estate Bottled, Anderson Valley, 750ml/375ml

Delicate and elegant, this Pinot Noir offers notes of red cherry, rose petal, and an overtone of spice. Husch crafted the Anderson Valley first Pinot Noir over 30 years ago and remains at the forefront of Pinot producers world-wide.

2006 Cabernet Sauvignon - Estate Bottled, Mendocino County, 750ml/375ml

With an emphasis on fruit, juicy tannins and overall balance, this wine is delicious now and will age beautifully in the years to come. The wine offers appealing fruit aromas that lead to full mouthfeel and spicy finish.

2008 Late Harvest Gewurztraminer - Estate Bottled, Anderson Valley, 375ml

With an extra month of hang-time, the fruit for this wine is typically laden with noble rot and raisins. But the resulting wine is epicurean with its intensity and layers of flavors: honeysuckle, lychee, rose petal, spiced apricot and beeswax. The mouthfeel is broad and full with lingering viscosity and balanced acidity.

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