



Husch holds a strong belief that wine should be affordable, especially within our local community. For this reason, each year we blend a white table wine that can be enjoyed by our friends and neighbors on a daily basis. We aim for the wine to be a local favorite, and it is only available in Mendocino County. The name of the wine is based on great-grandchildren Luke & Amelia, the fourth generation of the HA Oswald Family.

This wine is always a blend but we have no set rules on varietal percentages and no specific style profiles as to how the wine must be made. For these reasons, each vintage brings a slightly different wine yet it is always quaffable and affordable. The 2008 blend includes: 67% Chardonnay, 19% Sauvignon Blanc, 9% Muscat Canelli, and 5% Chenin Blanc.

The wine's aromatics show a medley of aromas including white peach, orange blossom, nutmeg and very subtle cedar box. Floral notes of lavender and rose water round out the nose. The palate is crisp and clean and shows very well with lighter fare, including grilled seafood, lemon chicken, Asian cuisine as well as fresh fruit and cheese.

Harvest Date: September 1 - 28, 2008
Sugar at Harvest: 22.6° to 25.0 ° Brix
Alcohol: 13.8%
Total Acid: 0.59g/100 mL
Cases Produced: 1,635