



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 H.A. 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 delicious and quite a steal. The 2009 blend includes: Sauvignon Blanc (81%), with a small mix of Chardonnay, some Muscat and a touch of Gewurztraminer.

This wine has aromatics showing a beautiful array of floral, fruit, and mineral components. Orange blossom and honeysuckle are nicely complemented by the fragrances of lychee nuts and apples. This wine has a bright crispness that is reminiscent of Meyer lemons, in addition to a nice lychee, and melon essence. The wine finishes by leaving those wonderful melon and lychee notes with just a hint of sweet basil. Enjoy with all types of seafood especially shellfish in a garlic & butter sauce, lighter chicken preparations, as well as fresh fruits and vegetables.

Harvest Date: September 4 – October 6, 2009  
Sugar at Harvest: 24.3° to 25.3 ° Brix  
Alcohol: 13.8%  
Total Acid: 0.58g/100 mL  
Cases Produced: 1,596