



Husch holds a strong belief that wine should be affordable, especially within our local community. For this reason we blend a white table wine each year 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.

Without any fixed rules winemaker Brad Holstine has the flexibility to make a fun wine that makes the most of the lots available each year. For this reasons each vintage brings a slightly different blend. The 2010 wine includes Sauvignon Blanc (70%), Chardonnay, some Muscat, and a just a touch of Gewurztraminer.

This wine has aromatics showing a beautiful array of floral, fruity, and mineral components. Honeysuckle and vanilla are nicely complemented by the fragrances of lychee and lime. The wine has a bright crispness that is reminiscent of Meyer lemons and tangerines, while the palate is full with apple, lychee and melon. This follows through the finish which has a brilliant minerality. 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 29 – October 8, 2010

Sugar at Harvest: 23.2° to 25.5 ° Brix

Alcohol: 13.9%

Total Acid: 0.61g/100 mL

Cases Produced: 1034