



## History

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 and Amelia, the fourth generation of the H.A. Oswald Family.

## Winemaking

Without any fixed rules, winemaker Brad Holstine has the flexibility to make a fun and delicious wine by blending amongst the available lots in the cellar. In this year's LA Blanc, Sauvignon Blanc predominates at 50% of the blend; it contributes zesty acidity with flavors of citrus and melon. Chardonnay is the second component at 40%, adding creamy richness and lovely apple aromas; the final 10% of Muscat brings a floral lift to the nose and flavors of apricot to the finish.

## Tasting Notes

Our 2014 LA Blanc is highlighted with aromas of tropical fruit, melon, citrus, fresh cut apples, apricot, and spring daffodils. Just as expressive as the aromas, your palate will rejoice with mouthwatering fruit, richness, and a lingering finish. We feel that what grows together goes together; enjoy this locally made wine with all types of local seafood, cheeses, fruits, and vegetables. This wine is also a perfect picnic wine!

**Appellation:** Mendocino

**Fermentation:** Stainless steel tanks

**Maturation:** 6 months in tank

**Alcohol:** 13.9%

**Cases produced:** 817

**Sugar at harvest:** 22.9-28.7° Brix

**Harvest dates:** August 27-September 13

**Total acid:** 5.8 g/L

**pH:** 3.3

**Cellaring:** 2-3 years with careful aging