



The tradition of Husch Sauvignon Blanc began back in 1980, when the first Sauvignon Blanc crop from La Ribera Vineyards was harvested. The resulting wine – only about 200 cases – was an instant success. A tradition was born and the loyal following for Husch Sauvignon Blanc has continued to grow over the years.

Approximately 5% of our Sauvignon Blanc is barrel fermented and aged for five months in neutral oak, an additional 10% is stainless steel tank fermented but aged in neutral oak. The balance is cold fermented and aged in stainless steel tanks. This mixed approach gives the wine a soft mouthfeel while maintaining the vibrant and crisp character of the varietal. Similar to last vintage, the manageable pace of the 2006 harvest allowed us to pick the full spectrum of ripeness levels to optimize the blend. The mild weather and staggered picks show through in the true varietal character and balanced acidity of this vintage.

Aromas of lemongrass, grapefruit, lime and bright melon are evident on the nose. The tangy acidity complements the lemon custard, flinty citrus and fresh melon on the palate. A hint of grass helps to balance this wine's well-integrated fruit and crisp dry texture.

Harvest dates: September 1-21, 2006
Sugar at Harvest: 22.6-24.5° Brix
Alcohol: 13.8%
Total Acid: 0.61g/100mL
Cases Produced: 10,415