



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.

Although faster paced than the previous two harvests, we still managed to pick the full spectrum of ripeness levels throughout the 2008 sauvignon blanc crush. By staggering when the blocks are picked, the optimum blend of herbaceous and ripe flavors show through, revealing the true varietal character and balanced acidity of this wine. The wine was cold fermented and aged in stainless steel tanks although a small amount was barrel fermented and aged in neutral oak. This mixed approach provides a soft mouth-feel while maintaining the vibrant and crisp character of the varietal.

Aromas of grapefruit, Meyer lemon, kiwi, lime and honeydew melon are evident on the nose of this exceptional wine. The tangy acidity complements the lemon custard, flinty citrus, melon and guava on the palate. Hints of fresh-cut grass and mint help to balance this wine's well-integrated fruit and crisp dry texture. Enjoy with seafood or your favorite Thai curry.

Harvest dates: September 3 - 16, 2008

Sugar at Harvest: 22.7 - 24.8° Brix

Alcohol: 13.7%

Total Acid: 0.60g/100mL

Cases Produced: 11,537