



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.

When harvesting Sauvignon Blanc, several passes are made through the vineyard to gain the wide spectrum of tastes and aromas which make this wine so special. Fruit that is picked earlier in the season offers an herbaceous component to the wine. Fruit picked later in the season typically has a tropical fruit character. This mixed approach yields a wine that is complex and nuanced with its flavors. The wine is cold fermented and aged in stainless steel tanks, preserving the crisp character of the varietal.

The 2010 Sauvignon Blanc has zesty aromas of lime, melon, guava, and gooseberry. The wine's brilliant acidity enlivens the palate which is bursting with citrus and tropical fruit, as well as a wonderful minerality. Hints of fresh-cut grass balance this wine's well-integrated fruit and crisp, yet slightly viscous texture. Enjoy this wine with all types of seafood, your favorite Thai curry dishes or creamy goat cheese.

Harvest dates: September 23 – October 1, 2010

Sugar at Harvest: 22.3° – 24.6° Brix

Alcohol: 13.8%

Total Acid: 0.64g/100mL

Cases Produced: 9,000