



History

Named for the iconic red Blaze roses covering the Husch tasting room, our Blaze Rosé is crafted from the grapes grown on the notable Talmage Bench of inland Mendocino County. Our Garzini Vineyard is just one of a dozen plantings pioneered a hundred years ago by Italian immigrants to this growing region. Winemaker Brad has always had an inkling that these ancient vines could build an amazing dry rosé, full of vibrant fruit and subtle floral notes. Our inaugural vintage in 2020 sold out in a snap and a new tradition was born at Husch.

Winemaking

Drought, heat spikes, and early ripening made 2021 a challenging growing season. But we adapted to the adversity with carefully timed irrigations and small picks in the pre-dawn hours before the days heated up. At the winery the cold grapes were immediately loaded into our press, where we gently squeezed the grapes to separate the light colored juice from the dark colored grape skins. The pink juice was then cold-fermented using a favorite yeast strain and bottled quickly to preserve the delicate nuances in this fresh wine.

Tasting Notes

The 2021 Blaze Rosé is aromatic, complex and finishes dry. Hibiscus, grapefruit, tangerine blossoms, and wet cobblestone on the nose lead into subtle watermelon and citrus peel notes on the palate. Steely acid and a textural mouthfeel carry through to a long-lasting finish. Crisp and food-friendly, this wine will pair beautifully with salty cheeses, Waldorf salad, tropical fruit, fresh oysters, or a good book by the beach.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.3%

Cases produced: 980

Sugar at harvest: 23.3° Brix

Harvest dates: September 9 - 10

Titrateable acid: 5.5 g/L

pH: 3.3

Cellaring: Drink this year