



### 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

Heat spikes followed by surprise rain and a cool end to the growing season made 2022 a challenging vintage. Keeping a close eye on our Zinfandel grapes, we hand-picked this fruit in the early hours of the morning. At the winery the cold grapes were loaded into our press, where we gently squeezed them 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 2022 Blaze Rosé is bright, complex and finishes dry. White peach, grapefruit, orange blossoms, and wet stone on the nose lead into subtle watermelon rind and more of that delightful stone fruit on the palate. Steely acid and a zesty mouthfeel carry through to a smooth finish. Crisp and food-friendly, this wine will pair beautifully with salty cheeses, fresh oysters, Waldorf salad, Croque Madame or a wood fired carbonara pizza.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 4 months in tank

**Alcohol:** 13.7%

**Cases produced:** 1,035

**Sugar at harvest:** 23.9° Brix

**Harvest date:** October 11

**Titrateable acid:** 5.9 g/L

**pH:** 3.3

**Cellaring:** Drink this year