



HUSCH

2023 Blaze Rosé

Mendocino



History

Named for the iconic red heirloom Blaze roses covering the Husch tasting room, our Blaze Rosé is crafted from the grapes grown at our Garzini Vineyard. This location is just one of a dozen plantings pioneered a hundred years ago by Italian immigrants. Winemaker Brad has always had an inkling that these ancient vines could build an amazing dry rosé. Our inaugural vintage in 2020 sold out in a snap and a new tradition was born.

Winemaking

2023 was a great year for Zinfandel at the Garzini Vineyard. While the weather fluctuated a bit over the growing season, the vines held strong and produced luscious fruit at harvest. We hand-picked the grapes in the early hours of the morning and quickly loaded the fruit into our press. By squeezing gently we separated the light colored juice from the dark colored grape skins. We finished with a cold-fermentation using a favorite yeast strain and bottled quickly.

Tasting Notes

The 2023 Blaze Rosé is bright, complex and abundant in flavor. Stone fruit, zesty citrus, and aromatic lemon blossom on the nose lead into subtle watermelon rind, juicy grapefruit and strawberry 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 a creamy Brie cheese, crab cakes, orzo pasta salad, grilled chicken or a wood fired carbonara pizza.

Harvest:	Oct 7 at 24.6° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	4 months in tank
Titrateable acidity:	5.5 g/L (3.4 pH)
Alcohol:	13.4%
Cellaring:	Drink this year