



HUSCH

2024 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 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

It was a steady growing season for our Zinfandel in 2024. While we definitely had hot days in Ukiah at the Garzini Ranch, 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 early in 2025.

Tasting Notes

The 2024 Blaze Rosé is vibrant, expressive, and layered with character. Ripe white peach, tangy blood orange, and delicate honeysuckle aromas open into notes of fresh raspberry, grapefruit, and a hint of rose petal on the palate. Lively acidity and a refreshing texture extend into a clean, elegant finish. Crisp and versatile, this wine pairs beautifully with goat cheese crostini, seared ahi tuna, couscous with roasted vegetables, grilled shrimp, or a margherita flatbread.

Harvest:	Sept 13 at 22.7° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	6 months in tank
Titratable acidity:	5.2 g/L (3.5 pH)
Alcohol:	13.4%
Cellaring:	Drink this year

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