



HUSCH

2025 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

We were fortunate to have a steady growing season in 2025. While time passes and the Zinfandel vines at our Garzini Ranch become older, they still manage to produce luscious fruit that is not only great for red wine, but also our Rosé. 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.

Tasting Notes

The 2025 Blaze Zinfandel Rosé is bright, juicy, and irresistibly lively. Aromas of fresh strawberry, watermelon rind, and citrus zest lead into flavors of grapefruit, raspberry, and a subtle hint of white pepper on the palate. A crisp, mouthwatering acidity and smooth texture carry through to a clean, refreshing finish. Effortlessly food-friendly, this wine pairs beautifully with a goat cheese pasta, grilled chicken with herbs, fish tacos or a summer salad with a zippy vinaigrette.

Harvest:	Sept 17 at 24.3° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	4 months in tank
Titrateable acidity:	5.6 g/L (pH 3.4)
Alcohol:	13.7%
Cellaring:	Drink this year

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