



History

Husch holds a strong belief that quality wine should be affordable, especially within our local community. For this reason, we blend a white table wine each year that can be enjoyed by our friends and neighbors on a daily basis. We aim for the wine to be a local favorite, and it is only available in Mendocino County. The name of the wine is based on the initials for great-grandchildren Luke & Amelia, the fourth generation of the H.A. Oswald Family.

Winemaking

Without any fixed rules, we are allowed the flexibility to make a fun and delicious white wine by blending from among the available lots in the cellar. Our goal in crafting the LA Blanc is to provide our customers with a wine that tastes great and can be approached any day or night without hesitation. Mission accomplished!

Tasting Notes

Our 2021 LA Blanc is a perfect go-to wine that offers easy drinking and lots of enjoyment. With its golden straw hue, this wine has bright aromas of Asian pear, gala apple, and honeysuckle. Light and fresh, on the palate this wine continues to evolve with a tropical flare of pineapple and jackfruit. Approachable on its own, it will also pair nicely with foods such as: chicken pesto pizza, cheese boards, pasta salad, or grilled salmon. This will be the perfect wine for your next picnic!

Appellation: Mendocino

Fermentation: Barrels & stainless steel tanks

Maturation: 5 months

Alcohol: 13.9%

Cases produced: 304

Sugar at harvest: 22.6° - 25.6° Brix

Harvest dates: August 20 - September 21

Titrateable acid: 5.4 g/L

pH: 3.4

Cellaring: 1 - 2 years with careful aging