



### **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 and 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 2022 LA Blanc is a perfect go-to wine that offers easy drinking and lots of enjoyment. Fresh and approachable, this wine has tropical notes of guava and gooseberry with a touch of honeydew. Light and fresh, on the palate this wine continues to evolve with grapefruit and lemon zest. Approachable on its own, it will also pair nicely with foods such as: chicken pesto pizza, a tangy cucumber salad, fish and chips, or even a lovely cheese board. This will be the perfect wine for your next picnic!

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 7 months

**Alcohol:** 13.8%

**Cases produced:** 826

**Sugar at harvest:** 24.4° - 24.8° Brix

**Harvest dates:** September 9 - September 29

**Titrateable acid:** 5.3 g/L

**pH:** 3.4

**Cellaring:** 1 - 2 years with careful aging