HUSCH

2025 LA Blanc

Mendocino



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

With no rigid rules to follow, we enjoy crafting a vibrant and expressive white wine by thoughtful blending from the diverse lots in our cellar. This flexibility allows us to explore character, balance, and nuance with each vintage. Our aim in producing LA Blanc is simple: to offer a wine that's irresistibly enjoyable, refreshingly versatile, and ready to be opened and savored any day or night, no special occasion required.

Tasting Notes

Our 2025 LA Blanc is a perfect go-to wine that offers easy drinking and lots of enjoyment. Crisp and aromatic, this wine has notes of white peach, apricot and grapefruit. Fresh and bright on the palate this wine continues to evolve as tropical guava and white blossom notes linger on. Approachable on its own, it will also pair nicely with foods such as: a goat cheese crostini with honey, a Greek salad with feta and olives, lemon ricotta pasta or oysters on the half shell. This will be the perfect wine for your next get together!

Harvest:	Sept 6-Sept 22 at 21.6°-24.7° Brix
Fermentation:	Cold fermented in steel tanks & barrels
Maturation:	6 months in tank and barrel
Titratable acidity:	6.0 g/L (pH 3.4)
Alcohol:	13.9%
Cellaring:	1-3 years with careful aging

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