



History

The tradition of Husch Sauvignon Blanc began when we harvested the first crop from La Ribera Vineyards back in 1980. The resulting wine – totaling only 200 cases – was an instant success. A tradition was born, and the loyal following for Husch Sauvignon Blanc has continued to grow over the years.

Winemaking

The 2022 harvest season was full of twists and turns. We experienced a heat spell from early August to mid-September, followed by some surprise rain and cooler weather for the rest of the growing season. This led us to splitting the pick to both sides of the rain event, and the results were worth the extra time and effort. Once at the winery, the grapes were loaded into our presses for a gentle whole-berry squeeze, followed by a slow and cool fermentation using a series of specialized yeast strains. The result was a beautifully layered house style Sauvignon Blanc.

Tasting Notes

Husch's 2022 Sauvignon Blanc follows in our classic style. Lively aromas of guava, lemon zest, gooseberry, and a hint of honeydew leap from the glass. The wine is crisp and refreshing with flavors that mirror the aromas, leaving you wanting another sip. Perfect for light meals, consider pairing this with a citrus salad, Pacific oysters, goat cheese, classic fondue, grilled veggies, or Pad See Ew with chicken.

Appellation: Mendocino

Fermentation: Cold fermented in stainless steel

Maturation: 5 months in tank

Alcohol: 13.8%

Cases produced: 10,950

Sugar at harvest: 22.7° - 24.8° Brix

Harvest dates: September 5 - September 29

Titrateable acid: 5.9 g/L

pH: 3.3

Cellaring: 1 - 2 years with careful aging