



# HUSCH

## 2023 Sauvignon Blanc

*Mendocino*



### 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

Unseasonably cool weather during the harvest season led to a gradual ripening of our Sauvignon Blanc and a somewhat delayed harvest. When the grapes finally reach their phenological sweet spot, we harvested in the early hours to keep the fruit as cool as possible. 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 Sauvignon Blanc.

### Tasting Notes

The 2023 Sauvignon Blanc is fresh and zippy with a twist. Layered aromatics of lemon zest, pineapple guava, melon and gooseberry entice the nose. The crisp and refreshing flavors mirror the bouquet, leaving you wanting another sip. Refreshing when enjoyed sitting on the front porch on a sunny day, it is also the perfect pairing with a light meal. Pairs well with a bright citrus salad, goat cheese, fish tacos, or even your favorite spicy Thai dish.

Harvest:	Sept 9 - Oct 13 at 22.9° - 25.0° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in tank
Titrateable acidity:	6.0 g/L (pH 3.3)
Alcohol:	13.9%
Cellaring:	1-2 years with careful aging