



HUSCH

2024 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

It was nice and warm the first months of summer, which meant we picked right on time in 2024. When the grapes reached 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 wine.

Tasting Notes

The 2024 Sauvignon Blanc is fresh and zippy with a twist. Layered aromatics of melon, pineapple guava and Meyer lemon 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. Enjoy it with citrus-marinated grilled chicken, seared scallops, goat cheese tart, or a classic Niçoise salad.

Harvest:	Aug 29-Sept 7 at 24.0°-26.6°Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	6 months in tank
Titratable acidity:	6.3 g/L (pH 3.4)
Alcohol:	13.9%
Cellaring:	1-2 years with careful aging