



HUSCH

2025 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

Harvest 2025 was an amazing year, with our Sauvignon Blanc fruit developing quite nicely. The fruit from the different blocks ripened one after the other, giving us time to pick consecutively over the course of about one month. 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 2025 Sauvignon Blanc is bright and invigorating, with aromas of grapefruit, pineapple, and a hint of lemon grass. On the palate, it offers lively flavors of crisp green apple, citrus zest, and a touch of guava, all balanced by a clean, mineral finish. Its bright acidity and vibrant freshness make it the perfect choice for warm weather, but it also has the depth to pair beautifully with a variety of dishes. Enjoy it with grilled shrimp ceviche, lemon-oregano roasted chicken, or a vibrant asparagus and ricotta tart.

Harvest:	Aug 29-Sept 22 at 21.6°-24.6° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	4 months in tank
Titratable acidity:	6.2 g/L (pH 3.3)
Alcohol:	13.9%
Cellaring:	1-3 years with careful aging

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