



HUSCH

2024 Bee's Sauvignon Blanc Mendocino



History

Buzzing around the winery, we decided to dedicate a small portion of Sauvignon Blanc to all the women named “Bee” in our family (a total of four in four generations). When winemakers Brad and Peter mentioned they had a few lots of Sauvignon Blanc they wanted to blend for a special PRP wine, we knew exactly who to name it after!

Winemaking

The 2024 harvest season was smooth sailing here at Husch. With a consistently warm summer we saw rapid yet even ripening with our Sauvignon Blanc. In the early morning, we picked this fruit to help preserve all the amazing character tucked inside the fruitful berries. Once in the winery, the grapes were loaded into our presses for a gentle whole-berry squeeze, followed by a slow and cool fermentation. Maintaining an anaerobic environment, we were able to create this aromatic and zippy Sauvignon Blanc.

Tasting Notes

Bee's SB is a special Sauvignon Blanc that is a bit different from our others. Just like the Beatrix in the family, this wine is full of life and zest. Vibrant and buzzing, the wine opens with lifted aromas of Meyer lemon and yuzu, layered with hints of guava and white peach. The palate has a crisp and refreshing energy, while a subtle weight adds depth and balance. Whether sipped solo or paired with a light afternoon spread, this wine shines brightest when shared with good food, great friends, and warm conversation.

Harvest:	Aug 29-31 at 24.0-24.5° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	6 months in tank
Titrateable acidity:	6.0 g/L (3.3pH)
Alcohol:	13.9%
Cellaring:	1-2 years with careful aging