



# HUSCH

## 2024 Renegade Sauvignon Blanc Mendocino

### History

Husch *Renegade* Sauvignon Blanc continues in the wild tradition of the debut 2000 vintage. For this unique wine, we step back from our traditional model for Sauvignon Blanc and break the rules. We allow the native or “renegade” yeasts residing in the vineyard and winery to start and complete the fermentation process. The wine is aged in neutral oak barrels rather than stainless steel tanks, adding fullness on the palate to balance the bright fruit flavors.

### Winemaking

We wish every harvest could be like 2024. Ripening happened at a smooth rate, allowing the grapes to evenly develop, producing a year of exceptional Sauvignon Blanc. Brought in during the cool morning hours, this fruit was pressed and racked to a cold tank. As is our tradition with the *Renegade*, we then let nature take its course. Slowly our indigenous yeast population came to life in the cold juice. Once we determined that the yeast were in a happy and healthy state, we sent this wine to barrel to ferment.

### Tasting Notes

Bright, expressive, and full of vitality, our 2024 *Renegade* Sauvignon Blanc delivers a refreshing burst of character in every sip. Aromas of white nectarine and gooseberry lead the way, layered with subtle hints of guava and citrus zest. On the palate, a touch of barrel fermentation brings a soft, rounded texture that balances the wine’s crisp acidity and vivid fruit. Perfect as a lively aperitif, this Sauvignon Blanc pairs effortlessly with dishes like grilled halloumi and zucchini, seared scallops with fennel slaw, citrus-marinated tofu, or a chilled vermicelli salad with herbs and lime.

Harvest:	Sept 6 at 25.0° Brix
Fermentation:	Native in barrel
Maturation:	7 months in barrel
Titrateable acidity:	6.2 g/L (3.5 pH)
Alcohol:	14.1%
Cellaring:	1-3 years with careful aging



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