



HUSCH

2025 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

2025 brought with it a fairly mild, long and cool growing season. The cool spring and mild summer allowed for even ripening and good acid retainment. A brief heat spell kept us on our vineyards toes but caused no real hiccups. Hand harvested at night, the 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 down to barrel to complete fermentation.

Tasting Notes

Our 2025 *Renegade* Sauvignon Blanc leaps out of the glass with a refreshing burst of grapefruit and tangy gooseberry aromas moving to ripe white stone fruit and guava on the palate. Neutral barrel fermentation helps to broaden, soften and round out the mouthfeel creating a fun stylistic dichotomy that is worthy of its moniker. Perfect as a lively aperitif, this Sauvignon Blanc pairs effortlessly with dishes like chicken stir fry, grilled carrots and cauliflower, seared scallops with fennel slaw, citrus-marinated tofu, or a chilled vermicelli salad with herbs and lime.

Harvest:	Sept 19 at 23.4° Brix
Fermentation:	Native in barrel
Maturation:	7 months in barrel
Titrateable acidity:	6.2 g/L (3.3 pH)
Alcohol:	14.2%
Cellaring:	1-3 years with careful aging

Husch Vineyards | 4400 Hwy 128 Philo CA 95466 | huschvineyards.com | 800-554-8724

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