



### **Celebrating 50 Years of Family Farming**

Founded in 1968, Husch Vineyards has now been growing fruit for over 50 years. Many of those original Pinot Noir, Gewurztraminer and Chardonnay vines continue to produce fruit to this day. In 1971 we crafted our first wines in a small shed on the property, making Husch the first bonded winery in the Anderson Valley.

### **Three Generations of Family Tradition**

Siblings Zac Robinson and Amanda Holstine continue to run the winery today much like their grandfather Hugo Oswald did decades ago. Oswald – known to his grand kids as “Grand Oz” – purchased the winery from the Husch family in 1979 and started a lasting family tradition with an emphasis on farming, community, and quality.

### **No-Till Farming Gets an Early Start**

In the early days of Husch, Viticulturist Al White made a prescient decision when he decided to convert the estate property to no-till practices. Rather than rip the vineyard soils with a disc (a type of plow) we let the native grasses return to the vineyard. In the decades since that radical change, the vineyard has been sequestering carbon, harboring friendly insects, increasing rainwater infiltration, and building a new biological diversity that hadn't been seen on the land in 100 years. This initial step has led to other “light touch” practices such as banning harmful chemicals, returning to the 2000 year old approach of using sulfur dust for mildew control, and fossil fuel reduction. Responding to California droughts, we have pioneered new techniques to reduce vineyard irrigation by 90% in the past 25 years.

### **Hand-On Winemaking Thrives at Husch**

Winemaker Brad Holstine (wait, isn't that Amanda's married name?) has been at the helm since 2006, holding firm with the tradition of hands-on winemaking. With a cellar crew of long time employees (some staff started at Husch in the mid '80s!), Husch crafts balanced wines with a food-friendly emphasis. This award-winning combination has earned Husch a loyal following who snap up the wines from each year's harvest.

### **Choosing the Right Climate**

Husch planted the first Pinot Noir in the Anderson Valley in 1971 and since our first harvest we have learned that the cool climate of the region makes for near-perfect vintages year after year. To find world class Sauvignon Blanc and Cabernet Sauvignon, Husch turns to the nearby but much warmer Ukiah Valley. In 2012 Husch purchased the historic Garzini Ranch in this area to add to its vineyard portfolio. Viticulturist Al White oversees both locations.

*For more information about our family business visit our website at [buschvineyards.com](http://buschvineyards.com) or contact Zac Robinson at 707-462-5370.*

### **An Anderson Valley Icon**



*The Husch tasting room, originally a pony barn, reflects the farming focus of the winery. Wine lovers from near and far have visited Husch over the years and enjoyed our warm hospitality.*