



Husch Readies For Crush 2018

Crushing fruit since 1971, Husch Vineyards is the oldest winery in Anderson Valley. That first crush – including Chardonnay, Pinot Noir, Cabernet Sauvignon, and Gewurztraminer – set the mark for a humble winery to begin many decades of great winemaking and notable wines. In 1980 Husch added Sauvignon Blanc and Chenin Blanc to its portfolio of food-friendly wines.

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 founders Tony and Gretchen Husch in 1979 and started a lasting family tradition with an emphasis on farming, community, and quality.

The larger Husch family includes employees who have stayed for decades at the business. Viticulturist Al White has been at Husch since 1974. Raul, Jose Luis, and tasting room celebrity Margaret have all been with Husch since the mid-1980s.

Great Wines Start With the Right Grapes

Husch planted the first Pinot Noir in the Anderson Valley and since that 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 its vineyard partner La Ribera Vineyard in the nearby but much warmer Ukiah Valley. Viticulturist Al White oversees both locations. Husch harvests 10 different grape varieties each year and complements its widely available wines with reserve and vineyard-designated bottlings. Seven wines are distributed across California and can also be found in 20 other states.

Winemaking Is All About Attention to Detail

From vintage to vintage Husch wines are consistent in quality. Credit goes to winemaker Brad Holstine (wait, isn't that Amanda's married name?) who has been at the helm since 2006. The Husch style is known for its low oak, low alcohol and food-friendly emphasis. This award-winning combination has earned Husch a loyal following who snap up 45,000 cases of production each year.

For more information: visit our website at HuschVineyards.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 the hospitality of our tasting room. Most of Husch's small production wines are available exclusively in the tasting room.