



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 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.



Introduction to Key Husch Wines

2022 Sauvignon Blanc - Mendocino

Crisp, light, and clean -- this wine is everything that Sauvignon Blanc should be. With hints of citrus and subtle grass, this refreshing wine is a favorite with Husch fans who have been enjoying this perennial gold-medal wine since 1980!

2022 Chardonnay - Mendocino

This elegant wine was blended from our cool Anderson Valley fruit along with fruit from the warmer La Ribera Vineyards along Mendocino's Russian River. Fermented and aged 8 months in barrel, the wine is mouth-filling with just a kiss of oak. This wine is Husch's top selling varietal.

2022 Dry Gewurztraminer - Anderson Valley

This wine starts with an amazing floral nose (including notes of rose petals, violets, and honeysuckle) followed by a surprisingly broad mouthfeel and a zesty finish. Anderson Valley is one of the best locations in the world to grow Gewurz and this wine shows why.

2022 Chenin Blanc - Mendocino

Floral aromas mingle with citrus flavors and zesty acidity in this semi-sweet wine (1.1% residual sugar). Perfect as an aperitif or picnic wine.

2022 Blaze Rosé - Mendocino

Our Italian-inspired rosé is bright, complex and abundant in stone fruit and zesty citrus flavors. We craft this popular wine with grapes from our Garzini Ranch, which grows some of the most historic Italian varietals found in Mendocino County!

2022 Pinot Noir - Anderson Valley

Delicate and elegant, this Pinot Noir offers notes of red cherry, rose petal, and an overtone of spice. Husch crafted Anderson Valley's first Pinot Noir in 1973 (almost 50 years ago!) and remains at the forefront of Pinot producers world-wide.

2021 Cabernet Sauvignon - Mendocino

With an emphasis on fruit, juicy tannins and overall balance, this bright wine is delicious now and will age beautifully in the years to come. The wine offers appealing fruit aromas that lead to full mouthfeel and spicy finish.

2022 Late Harvest Gewurztraminer - Anderson Valley 375ml

The fruit for this wine was laden with noble rot but the resulting wine is epicurean with its intensity and layers of flavors: honeysuckle, lychee, rose petal, spiced apricot and beeswax. The mouthfeel is broad and full with lingering viscosity and balanced acidity.



History

The tradition of Husch Sauvignon Blanc began when we harvested the first crop from La Ribera Vineyards back in 1980. The resulting wine – totaling only 200 cases – was an instant success. A tradition was born, and the loyal following for Husch Sauvignon Blanc has continued to grow over the years.

Winemaking

The 2022 harvest season was full of twists and turns. We experienced a heat spell from early August to mid-September, followed by some surprise rain and cooler weather for the rest of the growing season. This led us to splitting the pick to both sides of the rain event, and the results were worth the extra time and effort. Once at the winery, the grapes were loaded into our presses for a gentle whole-berry squeeze, followed by a slow and cool fermentation using a series of specialized yeast strains. The result was a beautifully layered house style Sauvignon Blanc.

Tasting Notes

Husch's 2022 Sauvignon Blanc follows in our classic style. Lively aromas of guava, lemon zest, gooseberry, and a hint of honeydew leap from the glass. The wine is crisp and refreshing with flavors that mirror the aromas, leaving you wanting another sip. Perfect for light meals, consider pairing this with a citrus salad, Pacific oysters, goat cheese, classic fondue, grilled veggies, or Pad See Ew with chicken.

Appellation: Mendocino

Fermentation: Cold fermented in stainless steel

Maturation: 5 months in tank

Alcohol: 13.8%

Cases produced: 10,950

Sugar at harvest: 22.7° - 24.8° Brix

Harvest dates: September 5 - September 29

Titrateable acid: 5.9 g/L

pH: 3.3

Cellaring: 1 - 2 years with careful aging



History

Our popular estate Chardonnay is crafted with a blend of grapes from our warm and cool weather vineyards. The fruit from our warmer vineyards along the Russian River provide vibrant tropical flavors to the finished wine, while our cooler Anderson Valley grapes provides delicate nuances of white stone fruit, a floral component, and subtle minerality.

Winemaking

We had a long harvest in 2022. With Chardonnay ripening at different rates due to erratic weather patterns, we divided our picks over the course of thirty days. While this elongated the harvest it allowed us to pick each vineyard block at its peak point of ripeness. The grapes were harvested in the cool morning hours and immediately crushed and pressed. Each lot was inoculated with specially selected yeast strains and, once fermenting, the juice was transferred to oak barrels. Here fermentation finished and the wine underwent *sur lie* aging (aging on the yeast lees). By stirring the wine and less in the barrels every couple of weeks we add texture and richness to the wine while still letting the fruit character shine through. Just prior to bottling we blended the separate lots to create a wine showing the balance of our distinct microclimates.

Tasting Notes

Our 2022 Chardonnay showcases fruit, balance and the beauty of Mendocino. Enchanting aromas and flavors of white stone fruit, freshly-cut Honeycrisp and Meyer lemon zest are beautifully framed by a light touch of oak. Layered on the palate, this well-structured wine is rich and sustained by its natural acidity. Delightful on its own, it can also be paired with grilled lemon pepper chicken, Alaskan king crab, creamy Alfredo pasta or a chilled butternut squash soup.

Appellation: Mendocino

Fermentation: Barrels & stainless steel tanks

Maturation: 8 months in barrel (12% new)

Alcohol: 13.9%

Cases produced: 11,069

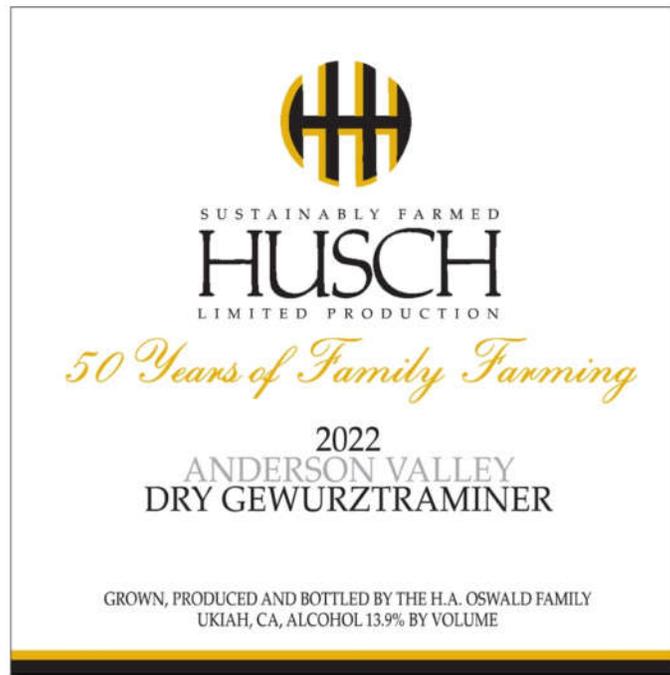
Sugar at harvest: 23.1° - 24.3° Brix

Harvest dates: September 3 - October 4

Titrateable acid: 6.2 g/L

pH: 3.5

Cellaring: 2 - 5 years with careful aging



History

Gewurztraminer was part of the winery's foundation in the early years, and the grape continues to thrive in our unique soils and cool climate. Our old vines were part of the original planting at Husch in 1968. They continue to produce beautifully aromatic fruit, yielding the trademark pink and rust-colored berries.

Winemaking

Following in the footsteps of the Alsatian winemakers, we patiently wait to harvest until the perfect moment when the flavors are ripe but the grapes still have enough crisp acidity to build a balanced wine. In 2022, we hand-harvested the grapes from our estate on two different nights. Picking at night keeps the grapes cold and ideal for winemaking, a modern improvement that would meet with approval from our Alsatian tutors. We crush and press the fruit at daybreak and then begin a long, cool fermentation. Temperature, coupled with our yeast strain selection, helps to produce an aromatic Gewurztraminer that we are proud to share.

Tasting Notes

Far easier to drink than it is to pronounce, our 2022 Gewurztraminer (just say guh-vertz) features lifted aromas of jasmine, rose petal, and ginger, with vibrant notes of grapefruit and tart apricot. The classically Alsatian flavors and bright, focused acidity carry through to a long and pleasant finish. A pleasure to drink in its youth, this wine will reward the patient few after some time in the cellar. This food-friendly wine pairs with Muenster cheese and dried fruit, Pad Thai, tuna carpaccio, or Moroccan-style chicken.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks

Maturation: Five months in tank

Alcohol: 13.9%

Cases produced: 1,723

Sugar at harvest: 23.0° - 23.3° Brix

Harvest dates: September 16 - September 17

Titrateable acid: 5.3 g/L

pH: 3.3

Cellaring: 1 - 5 years with careful aging



History

Chenin Blanc is one of the most versatile grapes grown around the world. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wine, dry wine, and even sparkling wine. Inspired by these examples, a few American wineries are making excellent wines from the noble grape. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a touch of residual sugar in the wine to accentuate the grape's vibrant flavors and to complement the refreshing acidity.

Winemaking

In 2022 heat and proper canopy management led to some beautifully ripened Chenin Blanc. With a larger crop this year compared to last, we were given the opportunity to produce more of this vivacious wine. Hand-picked, these grapes were gently pressed and slowly fermented in a cool environment using stainless steel tanks. We find that this technique helps to retain those fresh aromatics we love. In order to preserve that freshness, we bottled this wine just a few months after harvest.

Tasting Notes

Our 2022 Chenin Blanc is lively and invigorating. Layered aromas of juicy pear, honeysuckle, citrus zest and lychee invite your nose to the glass. Soft and bright in the mouth, flavors of Asian pear, lemon and yellow apple linger with a zippy mineral finish. This is a perfect wine for any occasion, whether sitting on a picnic blanket or at the dinner table. Enjoy on its own or pair with sushi, stuffed mushrooms, lamb kebabs or grilled chicken with a peach compote.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.5%

Cases produced: 2,413

Sugar at harvest: 21.3° - 24.6° Brix

Harvest dates: September 8 - September 16

Titrateable acid: 6.1 g/L

Residual sugar: 1%

Cellaring: 1 - 2 years with careful aging



History

Named for the iconic red Blaze roses covering the Husch tasting room, our Blaze Rosé is crafted from the grapes grown on the notable Talmage Bench of inland Mendocino County. Our Garzini Vineyard is just one of a dozen plantings pioneered a hundred years ago by Italian immigrants to this growing region. Winemaker Brad has always had an inkling that these ancient vines could build an amazing dry rosé, full of vibrant fruit and subtle floral notes. Our inaugural vintage in 2020 sold out in a snap and a new tradition was born at Husch.

Winemaking

Heat spikes followed by surprise rain and a cool end to the growing season made 2022 a challenging vintage. Keeping a close eye on our Zinfandel grapes, we hand-picked this fruit in the early hours of the morning. At the winery the cold grapes were loaded into our press, where we gently squeezed them to separate the light colored juice from the dark colored grape skins. The pink juice was then cold-fermented using a favorite yeast strain and bottled quickly to preserve the delicate nuances in this fresh wine.

Tasting Notes

The 2022 Blaze Rosé is bright, complex and finishes dry. White peach, grapefruit, orange blossoms, and wet stone on the nose lead into subtle watermelon rind and more of that delightful stone fruit on the palate. Steely acid and a zesty mouthfeel carry through to a smooth finish. Crisp and food-friendly, this wine will pair beautifully with salty cheeses, fresh oysters, Waldorf salad, Croque Madame or a wood fired carbonara pizza.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 4 months in tank

Alcohol: 13.7%

Cases produced: 1,035

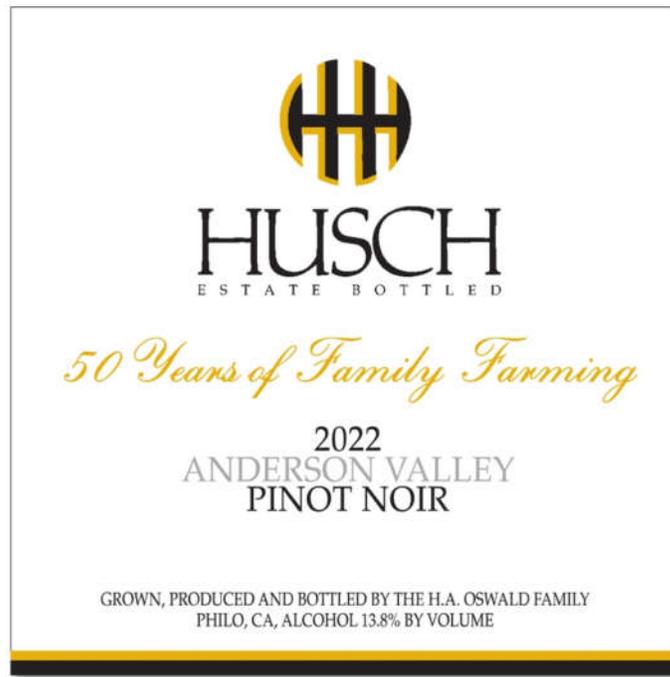
Sugar at harvest: 23.9° Brix

Harvest date: October 11

Titrateable acid: 5.9 g/L

pH: 3.3

Cellaring: Drink this year



History

In 1971, when Husch planted the first Pinot vines in the Anderson Valley, many naysayers thought red grapes were a losing proposition for the region. History has since proven that the warm days and cool, foggy nights are near perfect for ripening world-class Pinot Noir, and other vineyards soon followed the Husch lead.

Winemaking

With a bumpy start to the harvest season, heat spikes followed by surprise rain, we began picking our Pinot Noir on September 10th. Over the course of the next month, as each block reached its final stage of maturity, we picked, hand sorted and brought the fruit into the winery. These lots were punched down 2 - 3 times per day to help release heat as well as extract color, flavor and tannin. About 10% of this blend was whole cluster, a process in which stems are left attached to the berries. We find that this stem inclusion in the ferment adds complexity and character to the finished wine. The lots were gently pressed, aged nine months in French oak barrels, and thoughtfully blended for balance and purity.

Tasting Notes

Lush and expressive, our 2022 Anderson Valley Pinot Noir showcases this Valley's great fruit. As you bring your nose to the glass, the welcoming aromas of sweet cherry, red currant, vanilla and graham convince you to give it a taste. The palate matches the bouquet, with accentuated notes of red fruit and baking spices. With bright acidity and a smooth finish, this wine can be comfortably paired with pork chops, mushroom ravioli, or a creamy jerk chicken.

Appellation: Anderson Valley

Fermentation: ¾-ton open top fermenters

Maturation: 9 months in barrel (31% new)

Alcohol: 13.8%

Cases produced: 4,811

Sugar at harvest: 20.2° - 26.7° Brix

Harvest dates: September 10 - October 13

Titrateable acid: 5.5 g/L

pH: 3.7

Cellaring: 5 - 7 years with careful aging



History

Since Cabernet Sauvignon thrives in a warmer climate, we have always grown our fruit further inland amongst the sunny hillsides along the Russian River in the Ukiah Valley. We select gravelly, well-drained soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

The summer of 2021 was warm and dry, making for excellent conditions to grow Cabernet Sauvignon. The consistent heat led to steady ripening and development of the fruit, resulting in a concentration of flavors and refined tannins. Each vineyard block was picked at optimal ripeness, destemmed, and fermented in a mix of small open-top fermenters and stainless steel tanks. After fermentation, we pressed to oak barrels from our favorite coopers, where the wine aged for seventeen months. Careful blending and minimal handling let the quality of the fruit shine.

Tasting Notes

Rich and complex, our 2021 Cabernet Sauvignon embodies what a Mendocino Cab is all about. You will find layered aromatics of black cherry, hints of blueberry and underline tones of cedar. On the palate, the harmonious union of red and black fruit, sprinkled with hints of clove and vanilla make this a beautiful wine. Structured tannins and balanced acidity sustain its fullness through a long finish. On the dinner table, consider pairing this wine a pepper crusted steak, roasted beets, smoked Gouda, or a decadent dark chocolate mousse.

Appellation: Mendocino

Fermentation: Tanks and $\frac{3}{4}$ -ton fermenters

Maturation: 17 months in barrel (26% new)

Alcohol: 13.9%

Cases produced: 1,610

Sugar at harvest: 22.8° - 27.3° Brix

Harvest dates: September 17 - October 8

Titrateable acid: 5.7 g/L

pH: 3.7

Cellaring: 5 - 10 years with careful aging



History

Gewurztraminer, one of the four noble grapes from the Alsace region of France, has a long history as a late harvest wine. For any given year though, a successful result is far from guaranteed; it is possible only in those vintages with cooperative weather, ample fruit set, and a patient winemaker.

Winemaking

While 2022 was a wild year when it came to weather, Gewurztraminer held strong. We decided to leave a modest amount unpicked as we proceeded through the harvest season. We were looking to grow ultra-ripe grapes, preferably with “noble rot,” otherwise known as botrytis. This development accentuates the luscious flavors of amazing late harvest wine. On a cool autumn morning at the end of October, the fruit reached its peak point of ripeness and it was hand harvested. At a little over two tons, we spent time carefully sorting the grapes followed by cold fermentation. When the sugar and acid came into balance, we filtered the wine to remove the yeast and arrest the ferment.

Tasting Notes

Our 2022 Late Harvest Gewurztraminer features vibrant aromatics of tangerine, jasmine, bright stone fruit and clove spice. On the palate the rich sweetness balances the bright acidity; you will find notes of wildflower honey, candied citrus, cinnamon and ginger. This concentrated wine will continue to gain complexity and richness over time, and will shine as either an aperitif or digestif. We love pairing this wine with strong cheeses such as Stilton or Roquefort, roasted nuts, foie gras, or a delicious home-made apple pie.

Appellation: Anderson Valley

Fermentation: Stainless steel tank

Maturation: 5 months in tank

Alcohol: 10.4%

Cases produced: 184

Sugar at harvest: 32.2° Brix

Harvest date: October 28

Titrateable acid: 7.6 g/L

Residual sugar: 13.2%

Cellaring: 7 - 10 years with careful aging