



Husch Vineyards Celebrates Crush 2016

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. Brad is joined by winemaker Jeff Jindra. Together they craft the Husch style: low oak, low alcohol and food-friendly. 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.



Introduction to Key Husch Wines

2016 Sauvignon Blanc - Estate Bottled, Mendocino County 750ml/375ml

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!

2015 Chardonnay - Estate Bottled, Mendocino County 750ml/375ml

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.

2016 Dry Gewurztraminer - Estate Bottled, Anderson Valley 750ml

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.

2016 Chenin Blanc - Estate Bottled, Mendocino County 750ml

Floral aromas mingle with citrus flavors and zesty acidity in this semi-sweet wine (1.4% residual sugar). Perfect as an aperitif or picnic wine. A perennial gold-medal winner!

2014 Pinot Noir - Estate Bottled, Anderson Valley 750ml/375ml

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 (40 vintages ago!) and remains at the forefront of Pinot producers world-wide.

2013 Cabernet Sauvignon - Estate Bottled, Mendocino County 750ml/375ml

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.

2014 Late Harvest Gewurztraminer - Estate Bottled, 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.

Apr 2017



History

The tradition of Husch Sauvignon Blanc began back in 1980, when the first Sauvignon Blanc crop from La Ribera Vineyards was harvested for Husch. The resulting wine – only about 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 2016 crop of Sauvignon Blanc was graced with a nice dry and warm summer followed by moderate fall temperatures. This allowed us to harvest the grapes over the course of three weeks, helping capture the full profile of flavors. Gently pressed, cool fermented with a multitude of yeast strains for added complexity, blended to perfection, and bottled early for freshness, our 2016 Sauvignon Blanc is a benchmark.

Tasting Notes

Husch's 2016 Sauvignon Blanc is an instant classic. Lively aromas of lemon, lime, melon, pineapple guava, star fruit, grass, and gooseberry burst from the glass. The wine is crisp and refreshing with flavors that mimic the aromas. Along your course of enjoyment consider pairing with oysters, goat cheese, Cornish game hens, or eggplant lasagna.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 6 months in tank

Alcohol: 13.9%

Cases produced: 11,622

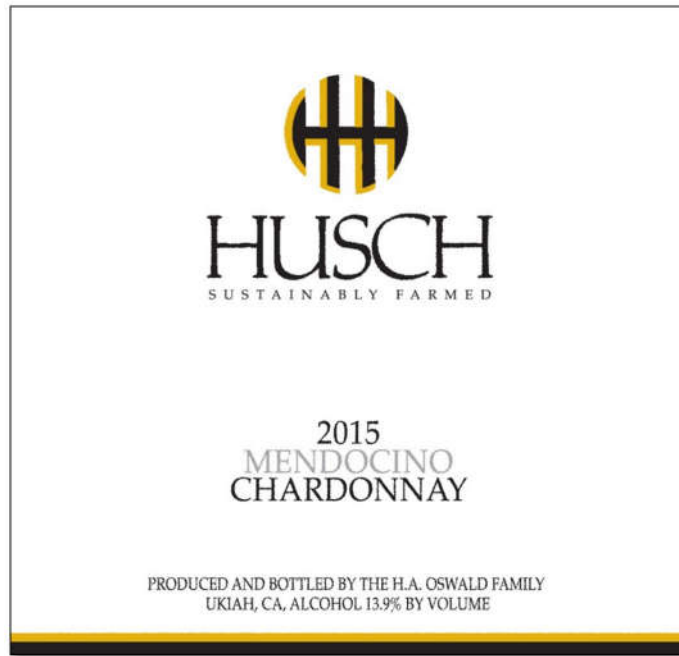
Sugar at harvest: 22.0° - 24.4° Brix

Harvest dates: August 25 - September 15

Total acid: 6.0 g/L

pH: 3.2

Cellaring: 2-3 years with careful aging



History

Our popular estate Chardonnay is crafted with a blend of fruit from our warm and cool weather vineyards. The fruit from the warmer La Ribera Vineyards provides vibrant flavors to the finished wine while our cooler Anderson Valley fruit provides a more delicate component with subtle nuances and structure.

Winemaking

In 2015 the persisting drought led to a diminished yield, but excellent quality and concentration of flavors. Harvested earlier than any year on record, we picked and gently pressed the grapes. Once a viable fermentation was underway, the juice was barreled down to finish off fermentation and begin the maturation process. Stirred and topped every two weeks, the wine aged for nine months in French, American, and Hungarian oak barrels. About 15% of the barrels were new. The finished wine reflects the exceptional grapes and region with minimal influence from the winery.

Tasting Notes

Our 2015 Chardonnay is comprised of aromatic expressions including green apple, citrus zest, pineapple, pear, and a touch of sweet toasty oak. A rich and silky texture carries this wine on the palate, while balanced acidity gives length to the finish. This wine is a perfect pairing with roast chicken, creamy Alfredo pasta, king crab, extra sharp cheddar, and seasonal vegetables.

Appellation: Mendocino

Fermentation: Stainless steel tanks/barrels

Maturation: 9 months in barrels

Alcohol: 13.9%

Cases produced: 12,806

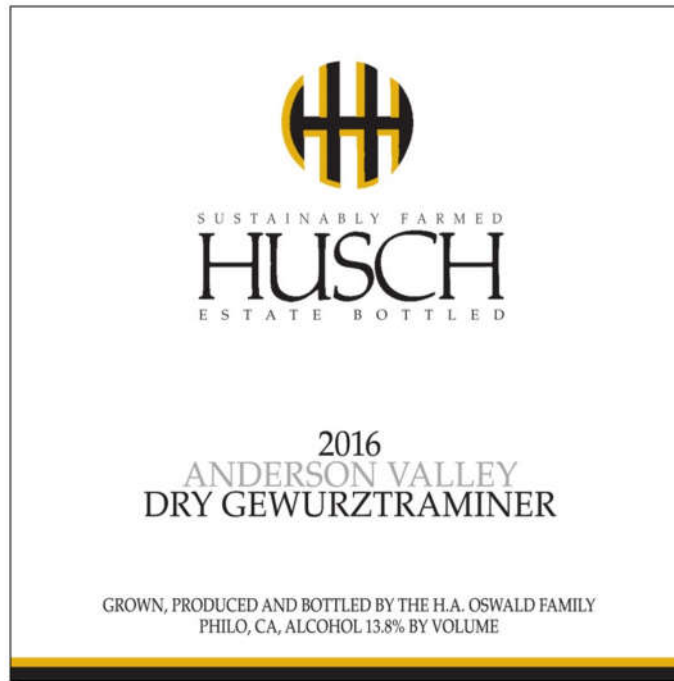
Sugar at harvest: 22.7 - 27.7° Brix

Harvest dates: August 17 – September 15

Total acid: 5.9 g/L

pH: 3.3

Cellaring: 3-5 years with careful aging



History

The vines which produce the grapes for this wine are a mix of old and young. Our old vines actually date back to the original planting of Husch in 1968 and continue to produce golden rust-colored berries with amazing character. Over the years we have expanded our Gewurztraminer fields to take advantage of our unique soil profile and climate which is so well suited to this grape.

Winemaking

In the winter of 2016 the rains returned to California, helping our crop become one of the largest on record. We hand harvested the grapes over the course of three different nights to capture each block at its optimum ripeness. The pick calls are imperative to making quality Gewurztraminer because if picked too early, the grapes will be bitter and lack flavor; if picked too late, they lack acid and the wine will be too high in alcohol. With the grapes just right, we gently pressed, cool fermented, and blended to perfection!

Tasting Notes

Way more fun to drink than it is to pronounce, Husch's 2016 Dry Gewurztraminer is simply irresistible. Tempting aromas and flavors of lychee, grapefruit, honeysuckle, apricot, ginger, and jasmine mesmerize your senses. Crisp, lively, and rich even just a small sip fills your whole mouth with flavor. Perfect on its own, but divine when enjoyed with jalapeno poppers, teriyaki chicken wings, bratwurst, or cheese fondue.

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.8%

Cases produced: 2,223

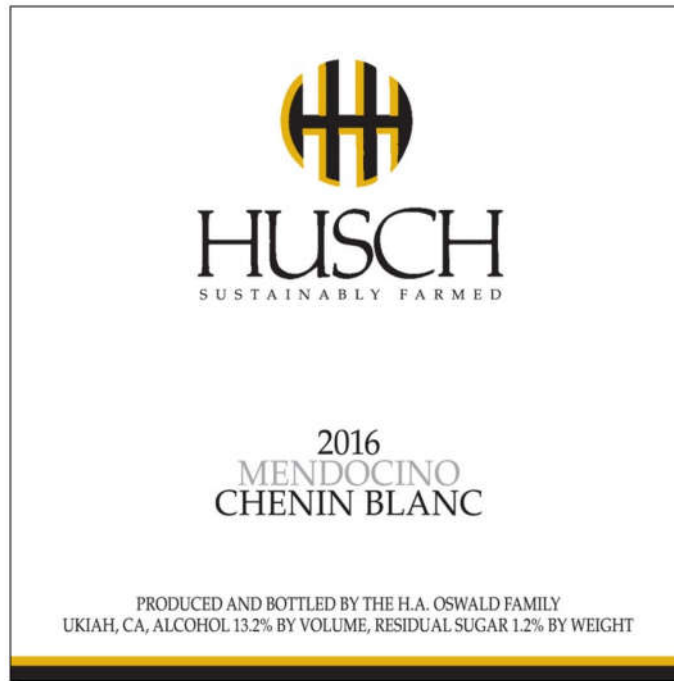
Sugar at harvest: 21.5-24° Brix

Harvest dates: August 23-September 10

Total acid: 5.8 g/L

pH: 3.3

Cellaring: 3-5 years with careful aging



History

Chenin Blanc is one of the most versatile grapes used in the wine industry. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wine, dry wine, and even sparkling wine. 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 vibrant flavors of the grape.

Winemaking

The wet winter of 2016 and nice spring conditions laid the foundation for a wonderful growing season. This coupled with a warm dry summer led to a healthy and ripe crop. We hand-picked three different blocks, gently pressed, and conducted cool fermentations with a variety of yeast for added complexity and fruit flavor retention. In order to help retain freshness we blended and bottled the wine only three months after picking.

Tasting Notes

Fresh as spring mountain air, our 2016 Chenin Blanc is sure to invigorate your senses. Beautiful aromas of citrus zest, orange blossom, ripe peach, honey, and wet limestone invite your nose to the glass. Fresh, fruity, and bright flavors that parallel the aromas delight your taste buds. This is a perfect wine for any occasion from the picnic table to the dinner table. Enjoy on its own, or with foods such as roasted turkey, baked macaroni & cheese, or fresh sea food.

Appellation: Mendocino

Fermentation: Cool fermented in steel tanks

Maturation: 3 months in tank

Alcohol: 13.2%

Cases produced: 2,130

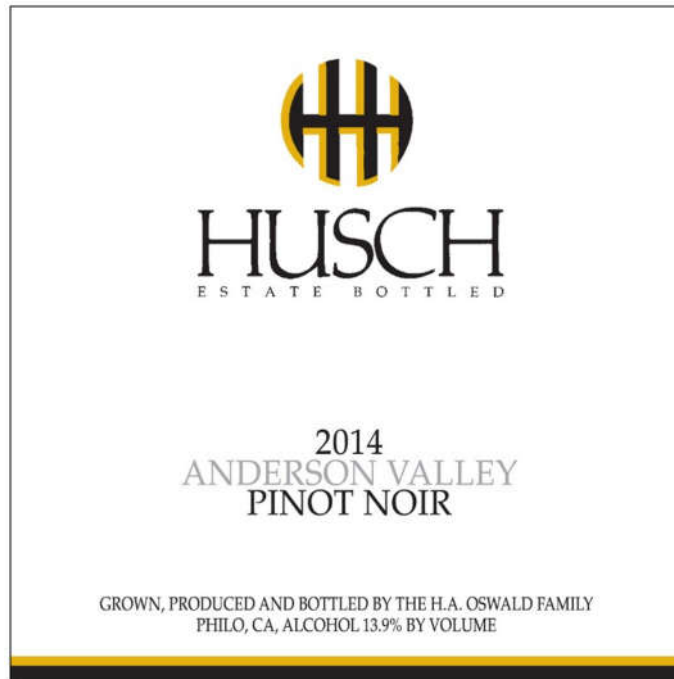
Sugar at harvest: 23.8° - 24.4° Brix

Harvest dates: September 8 - 13

Total acid: 6.7 g/L

Residual sugar: 1.2%

Cellaring: 3-5 years with careful aging



History

The Anderson Valley is now world-renowned for its Pinot Noir grapes. Yet back in 1971 when Husch planted the first Pinot in the Valley, many nay-sayers thought red grapes were a losing proposition for the region. History has since proven that the warm days and cool nights of the region are near perfect for ripening Pinot Noir.

Winemaking

Sourced from 6 vineyards spanning the Anderson Valley, our 2014 Pinot Noir was handpicked block by block and fermented in small batches. About 25% of the fermentation included whole clusters. This old world technique brings forth an elevated fruit character, a touch of spice and increased structure. The wine matured for nine months in French oak barrels.

Tasting Notes

Enrich your life with a bottle of our 2014 Pinot Noir. Layered aromas of black cherry, cranberry, blood orange, cedar, sweet herbs and toffee continually unfold with every swirl of the glass. Savory and delicious, each sip of wine fills your whole mouth with flavor. Bright fruit flavors add length to the finish. Tasty on its own, or pair with food such as mushroom tortellini, stuffed pork chops, cured meat, or Toma cheese. Cheers!

Appellation: Anderson Valley

Fermentation: $\frac{3}{4}$ ton open top fermenters

Maturation: 9 months in barrels (25% new)

Alcohol: 13.9%

Cases produced: 2,897

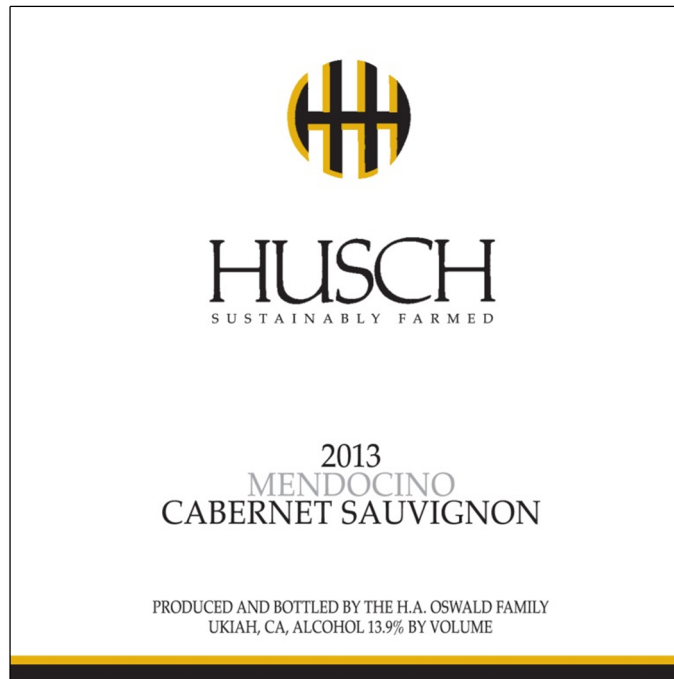
Sugar at harvest: 23.4 - 26.5° Brix

Harvest dates: September 3-20

Total acid: 6.1 g/L

pH: 3.5

Cellaring: 5-7 years with careful aging



History

Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland - in the Ukiah Valley - where the cooling ocean fog is less common. We select gravelly and hillside soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

In 2013 Mother Nature delivered grapes on a silver platter. At optimum ripeness, we hand-picked and crushed directly to stainless steel tanks for fermentation. The fermentations lasted nearly two weeks and were pumped over three times daily. Upon dryness the grapes were pressed to French and American oak barrels (25% new) where they matured 16 months. The wine was then blended to perfection and bottled with love.

Tasting Notes

Bring some substance to your life with our 2013 Cabernet Sauvignon. Deep ruby red hues provide for attraction at first sight. Substantial aromas and flavors of black cherry, cassis, blackberry, coffee, vanilla, and hints of herbs de Provence provide much pleasure. Sustained richness and acidity make this a perfect wine for the dinner table. Consider pairing with hanger steak, roasted beets, cave-aged blue cheese, or chocolate soufflé.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 16 months in barrels

Alcohol: 13.9%

Cases produced: 3,475

Sugar at harvest: 24.3° - 27° Brix

Harvest dates: October 5-17

Total acid: 6.2 g/L

pH: 3.4

Cellaring: 7-10 years with careful aging



History

One of the four noble grapes from the Alsace region of France, Gewurztraminer has a long history as a late harvest wine. Yet for any given year, a successful late harvest is far from guaranteed. Only in those years when the weather is cooperative, the fruit set ample, and the winemaker patient will a successful late harvest wine be possible.

Winemaking

In 2014 we rolled the dice and left a large portion of our Gewurztraminer un-leafed, with the hope of encouraging “noble rot”, formally known as botrytis. As the growing season progressed, the cool foggy mornings and warm days did lead to the onset of botrytis in some areas of the vineyard. To cap it off and push the sugars even higher, we used an age-old technique the French call *passerillage*. This entails cutting the canes, which in turn stops the transport of water to the grapes. This yielded perfectly sweet grapes that were hand-harvested, sorted, and cool fermented. We tasted daily through the course of fermentation and at the point where the sugar and acid found balance, the wine was filtered to remove the yeast and arrest the fermentation.

Tasting Notes

Extravagant notes of honey, dried apricot, orange marmalade, jasmine, and clove spice dominate the aromatics of this wine. The sweetness is balanced with brilliant acidity. Husch’s Late Harvest Gewurztraminer will continue to gain complexity and richness over the next 7-10 years. Enjoy this wine as an aperitif with strong cheeses such as Roquefort and Munster, or roasted walnuts, pineapple upside-down cake, or apple crème brûlée tart.

Appellation: Anderson Valley

Fermentation: Stainless Steel Tank

Maturation: 4 Months in tank

Alcohol: 11%

Cases produced: 662

Sugar at harvest: 34° Brix

Harvest date: October 10

Total acid: 10.1 g/L

Residual sugar: 19%

Cellaring: 7-10 years with careful aging