



OUR STORY

THIRD GENERATION CONTINUES FAMILY TRADITION

Founded in 1971, Husch Vineyards is the oldest winery in Anderson Valley. The HA Oswald family (neighboring grape growers) purchased the winery from Tony and Gretchen Husch in 1979. And now grandchildren of the HA Oswald family, Zac Robinson and Amanda Robinson Holstine continue the family tradition, bringing new ideas, energy and enthusiasm.

FROM VINE TO WINE

Quality is the key word at this family winery. The attention to detail shows in the vineyards and extends through the winemaking process. All wines are made from the estate vineyards. Nearly 30 years ago, viticulturist Al White helped plant the original vines at Husch. He continues to supervise the estate's vineyards, bringing consistent quality fruit to the bottle.

Winemaking is under the direction of family member Brad Holstine. With a passion for quality, Brad continues to experiment with different clonal selections and yeast strains to produce world-class, award winning wines. From vintage to vintage Husch wines are consistent in quality. With a long farming heritage, Husch wines showcase the fruit in each bottle and reflect a commitment to quality and value.

Founded: 1971

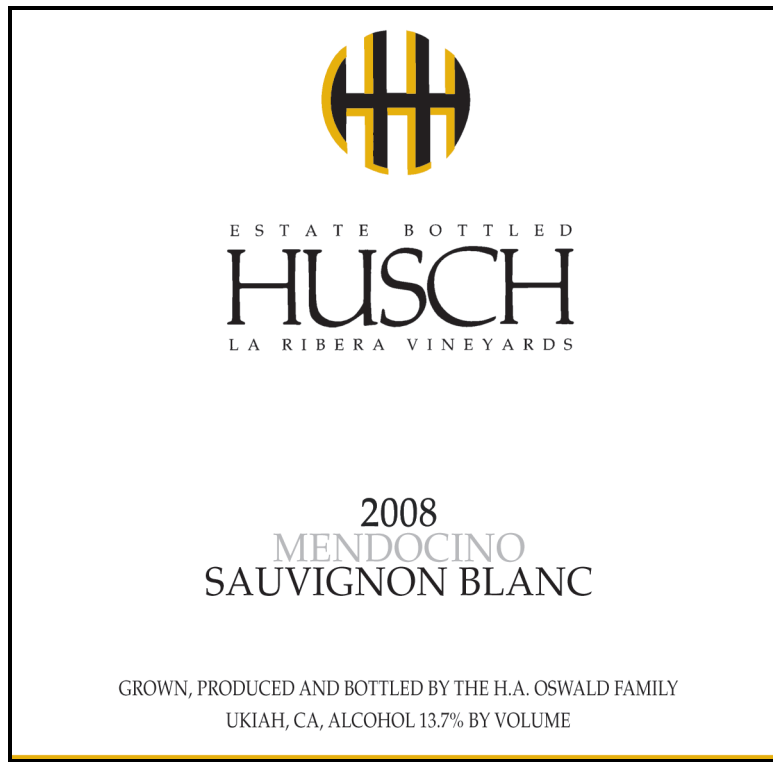
Family Owners: Richard Robinson & Beelu Oswald Robinson,
Zac Robinson,
Amanda Robinson Holstine

Key Staff: Brad Holstine – winemaker
Al White – vineyard manager

Production: 45,000 cases

Key Vineyards: Husch Vineyards, Anderson Valley Appellation
~ *Chardonnay, Pinot Noir, Gewurztraminer*
La Ribera Vineyards along the Russian River, Mendocino Appellation
~ *Sauvignon Blanc, Chenin Blanc, Chardonnay, Cabernet Sauvignon, Zinfandel*

Wines: Sauvignon Blanc, Chenin Blanc, Chardonnay, Gewurztraminer, Pinot Noir, & Cabernet Sauvignon. We also produce limited quantities Carignane, Muscat Canelli, Zinfandel, & Syrah and a complement of reserve wines which are only available in our tasting room.



The tradition of Husch Sauvignon Blanc began back in 1980, when the first Sauvignon Blanc crop from La Ribera Vineyards was harvested. 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.

Although faster paced than the previous two harvests, we still managed to pick the full spectrum of ripeness levels throughout the 2008 sauvignon blanc crush. By staggering when the blocks are picked, the optimum blend of herbaceous and ripe flavors show through, revealing the true varietal character and balanced acidity of this wine. The wine was cold fermented and aged in stainless steel tanks although a small amount was barrel fermented and aged in neutral oak. This mixed approach provides a soft mouth-feel while maintaining the vibrant and crisp character of the varietal.

Aromas of grapefruit, Meyer lemon, kiwi, lime and honeydew melon are evident on the nose of this exceptional wine. The tangy acidity complements the lemon custard, flinty citrus, melon and guava on the palate. Hints of fresh-cut grass and mint help to balance this wine's well-integrated fruit and crisp dry texture. Enjoy with seafood or your favorite Thai curry.

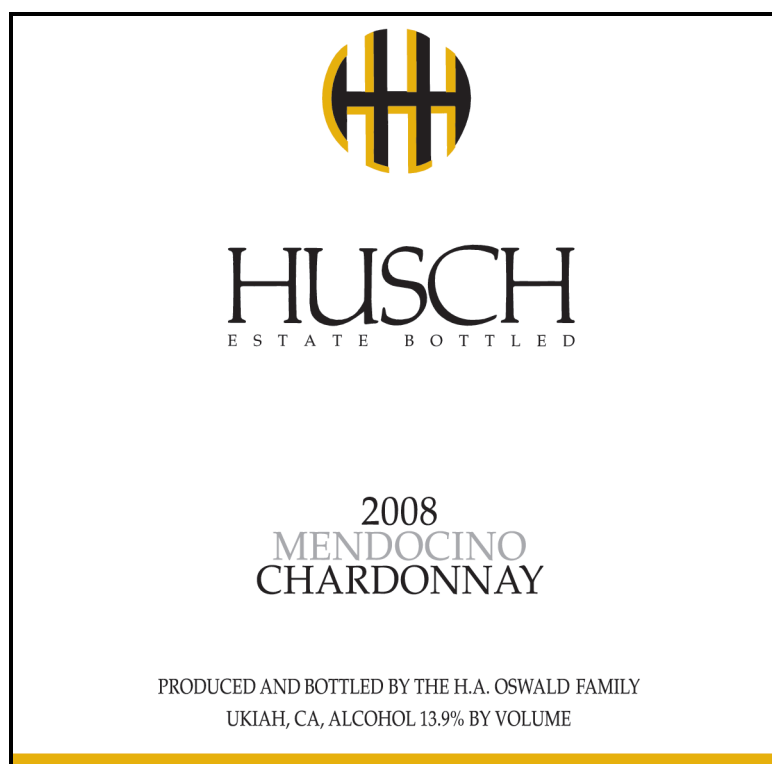
Harvest dates: September 3 - 16, 2008

Sugar at Harvest: 22.7 - 24.8° Brix

Alcohol: 13.7%

Total Acid: 0.60g/100mL

Cases Produced: 11,537



Our popular estate Chardonnay is crafted with a blend of fruit from our cool weather and warm 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 nuance and structure.

Favorable weather during the 2008 harvest allowed us to pick thirteen distinct chardonnay lots at a near ideal range of ripeness. As a result, the blend is very well balanced with a great deal of complexity. The fruit forward wine is barrel fermented (French, Hungarian and American oak), of which 15% is new oak. The wine was aged in barrel for 8 months, left on its lees and stirred twice a month. We limited malolactic fermentation to about 25% so the wine retains its natural bright fruit flavors.

The 2008 Chardonnay exhibits aromas of red delicious apple, jasmine, white peach, nutmeg and vanilla. Peach, apple, clove, toasty oak, nutmeg and a crisp minerality highlight the palate. A full, round mouth-feel and balanced acidity ensure successful pairing with a wide range of foods.

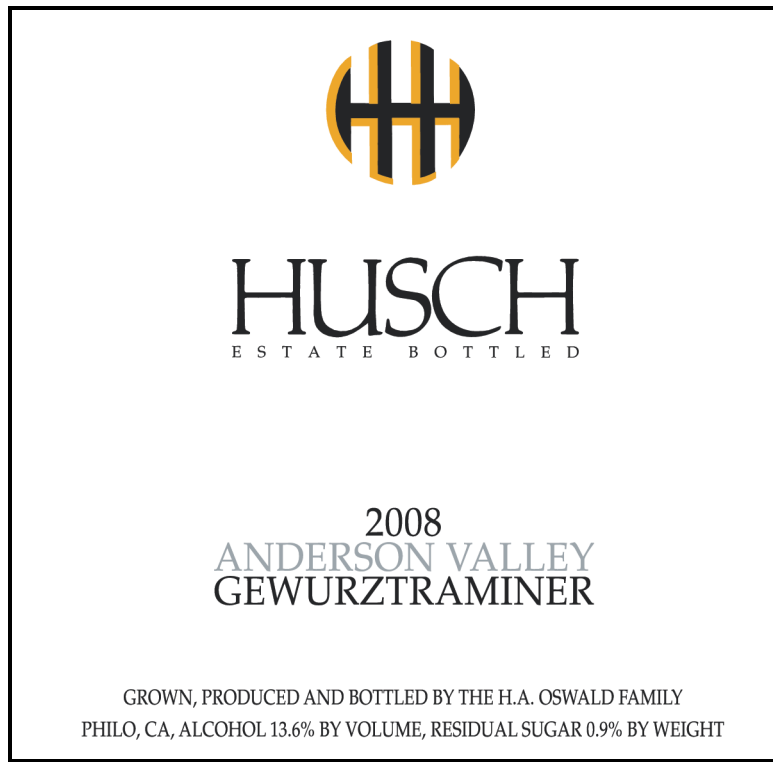
Harvest Dates: Sept 28, 2009 – Oct 14, 2009

Sugar at Harvest: 23.0 - 24.4 °Brix

Alcohol: 13.9%

Total Acidity: 0.58 g/100mL

Cases Produced: 11,295



The vines which produced the grapes for this wine were 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 also added new Gewurztraminer fields to our vineyards to take advantage of our unique soil and climate which seem so well suited to this grape.

The 2008 vintage consists of fruit from four distinct picks harvested from three separate vineyard blocks over the course of one week in early October. As always we start the pick in the early morning so we can begin the winemaking process with cool juice. After two days of tank settling, the aromatic juice lots were racked and cool fermentations were initiated. The slow process, lasting up to four weeks, allows the wine to retain more of the spicy and floral nuances that define the varietal.

Aromas of spiced mandarin orange, lychee-nut and honeysuckle greet the nose. Flavors of ripe melon, zesty grapefruit and rose bud follow with an inviting spice character hinting of ginger, green tea and vanilla. On the palate, this floral, spice, fruit combination comes alive with a soft entry, full-mid-palate and zesty finish. This wine drinks nicely young but has the structure to support an additional year or two of aging. Delight in the Husch 2008 Gewurztraminer with Asian cuisine, fresh fruit and cheeses, turkey dinner, or on a warm afternoon.

Harvest dates: October 8 – 14, 2008

Sugar at Harvest: 23.2 – 24.6° Brix

Alcohol: 13.6%

Residual Sugar: 0.9%

Total Acid: 0.60g/100mL

Cases Produced: 940



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 wines, dry wines, and even sparkling wines. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a bit of residual sugar in the wine to accentuate the vibrant flavors of the grape.

Our 2009 vintage was harvested in the early morning cold, and crushed and pressed at the winery. After a long and cold fermentation we immediately bottled the wine, to make the final product fresh and vibrant.

The 2009 Chenin Blanc offers inviting aromas of honeysuckle blossoms, white stone fruit, honeydew, lemon zest with a spicy sandalwood note. On the palate this off-dry wine is vibrant, revealing its balanced combination of bright fruit and zesty acidity while simultaneously offering a full luscious mouth-feel. Even "non-wine drinkers" have been known to fall in love with the Husch Chenin Blanc. This is the ideal wine for a picnic, aperitif or with a fruit and cheese course. It is also excellent with fresh oysters, cracked crab, or your favorite spicy Asian dish.

Harvest Date: September 22-23, 2009

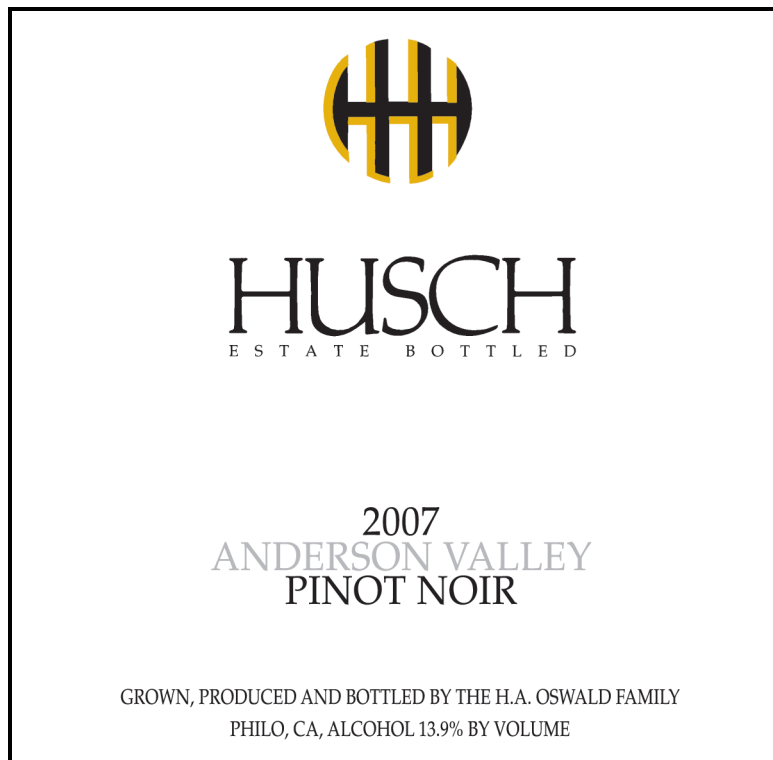
Sugar at Harvest: 23.9° Brix

Alcohol: 13.8%

Residual Sugar: 1.4%

Total Acid: 0.59 g/100 mL

Cases Produced: 2147



Husch Vineyards planted the first pinot noir vines in the Anderson Valley, over 37 years ago. Those vines along with 16 other distinct plantings come together to showcase the 2007 Anderson Valley Pinot Noir. These vineyards benefit from the cool night air and morning fog that make the Anderson Valley a premier appellation for growing pinot noir.

For pinot noir, 2007 was the tale of two harvests. The relatively mild summer was followed by a heat spike in September that resulted in the first round of picking. However, a significant cool down and some much needed rain allowed us to let the second half of the fruit hang until late October and into November. The hand-picked fruit was fermented in small, open-top fermenters which we “punch down” three times per day to keep the solids and fermenting juices well mixed. The must was pressed before fermentation finished and then the wine was aged in 25% new French oak for 10 months.

The 2007 Pinot Noir shows aromas of Bing cherry, black raspberry, molasses, flint, dried herbs and rhubarb. Cherry, dried herbs, tobacco and pencil shaving mingle on the palate. Focused bright acidity highlights the cooler growing season and frames the silky texture of this vintage.

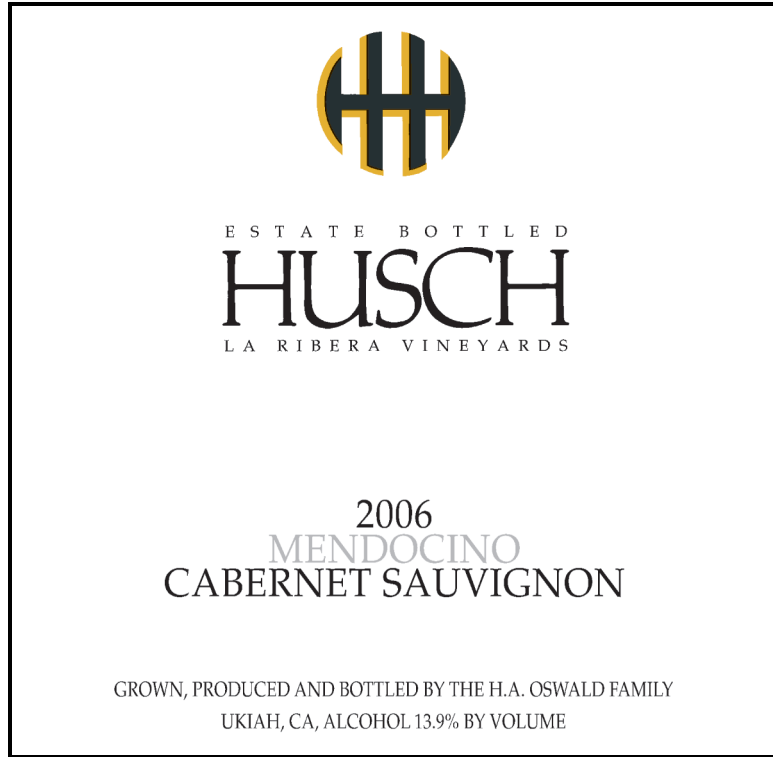
Harvest Date: September 10 – November 6, 2007

Sugar at Harvest: 22.6 – 25.9° Brix

Alcohol: 13.9%

Total Acid: 0.57g/100mL

Cases Produced: 3,938



Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- at La Ribera Vineyards -- where the cooling ocean fogs are less common. We reserve the most rocky and alluvial soils at this location for our Cabernet. The vines struggle in this setting, resulting in low yields of grapes with exceptional flavor.

Five different clones of cabernet sauvignon were used including the selections 4, 6, 8, 21 and 337. These clonal selections contribute different flavors, color and tannin structure, which result in greater complexity in the finished wine. In the winery we handle each lot separately. We start with a cold soak to maximize color and flavor extraction with fermentation and pressing to follow. After the newly fermented wine is settled, we rack it to a mix of French, Hungarian and American oak barrels (20% new) where it is aged for 14 months.

The 2006 vintage of Cabernet Sauvignon has a deep reddish purple color, with aromas of ripe blackberry, blackcurrant, dried lavender, sandalwood and a hint of earthy forest floor. On the palate black fruit flavors repeat and couple with lavender, vanilla, coffee, and a hint of earthiness, followed by a long, floral finish. The texture shows restrained tannin and a round mouthfeel. This wine offers nice depth and concentration and should age well over the next ten years.

Harvest Dates: Sep. 20 - Oct 27, 2006

Sugar at Harvest: 24.1 – 25.2° Brix

Alcohol: 13.9%

Total Acid: 0.60g/100mL

Cases Produced: 3973



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.

The 2008 growing season yielded sufficient fruit so that we left a portion of our favorite block unpicked for our late harvest gamble. The vineyard showed little botrytis on the small, rose colored berries so the decision was made to cut the canes on the remaining rows. *Passerillage*, as it is known in France, is a method of reducing the water content of the berries by cutting the canes that connect the fruit with the vine. This is the second time we employed this technique and the result is a concentration of flavors and sweetness. We picked the fruit the day before Halloween – a full 4 weeks after our normal pick of Gewurztraminer.

Aromas of honeysuckle, rose petal, spiced apricot, citrus rind and evergreen grace the nose, while the palate highlights apricot, rose, jasmine and pie crust with nuances of English cream. The mouth-feel is broad and full with lingering viscosity and balanced acidity. Husch Late Harvest Gewurztraminer will gain complexity and richness over the next 5-10 years.

Harvest Date: October 30, 2008
Sugar at Harvest: 29° Brix
Alcohol: 11.0%
Residual Sugar: 12.7%
Total Acid: 0.66 g/100mL
Cases Produced: 296