



Celebrating 50 Years of Family Farming

Founded in 1968, Husch Vineyards has now been growing fruit for 50 years. Many of those original Gewurztraminer and Chardonnay vines continue to produce fruit to this day. In 1971 Husch added Pinot Noir to the mix and the first wines were crafted in a small shed on the property, making Husch the first bonded winery in the Anderson Valley. By 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 helped define Husch’s personality to this day. 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 the wines from each year’s harvest.

For more information: visit our website at www.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

2017 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! *New release.*

2016 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. *Gold medal winner.*

2017 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.

2017 Chenin Blanc - Estate Bottled, Mendocino County 750ml

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. *"Best of Region" – 2018 California State Fair.*

2016 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. *New release.*

2015 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. *New release.*

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. *Sweepstakes, Best of Class, Best of Region, Gold...*

Dec 2018



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 – 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 2017 crop of Sauvignon Blanc was graced with a warm, dry summer, and near perfect ripening conditions, until a heat spike rolled into town and the playbook was thrown out the window! We picked some of the fruit early (to avoid any heat damage) and we protected the unpicked grapevines with our overhead sprinklers. When the last ton of fruit was picked we had captured a great range of ripeness and resulting flavors. The winemaking process returned to normal with long, gentle pressings, cold fermentation with a variety of yeast strains for added complexity, blending, and a quick bottling. We consider our 2017 Sauvignon Blanc a benchmark wine.

Tasting Notes

Husch's 2017 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. 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: 13.8%

Cases produced: 9,800

Sugar at harvest: 22.8° - 24.9° Brix

Harvest dates: August 29 - September 16

Total acid: 6.1 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 2016 El Niño didn't deliver as much rain as promised, but it was drenching enough to make the vines happy. The rain, coupled with a mild growing season, led to great quality and quantity of fruit. We picked and gently pressed the grapes to stainless steel tanks. 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 imported oak barrels. The finished wine reflects the exceptional grapes and region with minimal influence from the winery.

Tasting Notes

Evocative and pure expressions of Chardonnay can be found in every glass of our 2016 masterpiece. Cascading aromas and flavors of white stone fruit, citrus, pineapple, green apple, and lemon meringue are beautifully framed with a hint of well purposed oak. This well-structured wine is rich on the palate and sustained by its natural acidity. Delightful on its own, but also enjoys the company of foods such as aged cheddar, lemon pepper chicken, shrimp kebabs, and roasted eggplant.

Appellation: Mendocino

Fermentation: Barrels

Maturation: 9 months in barrel (15% new)

Alcohol: 13.8%

Cases produced: 10,462

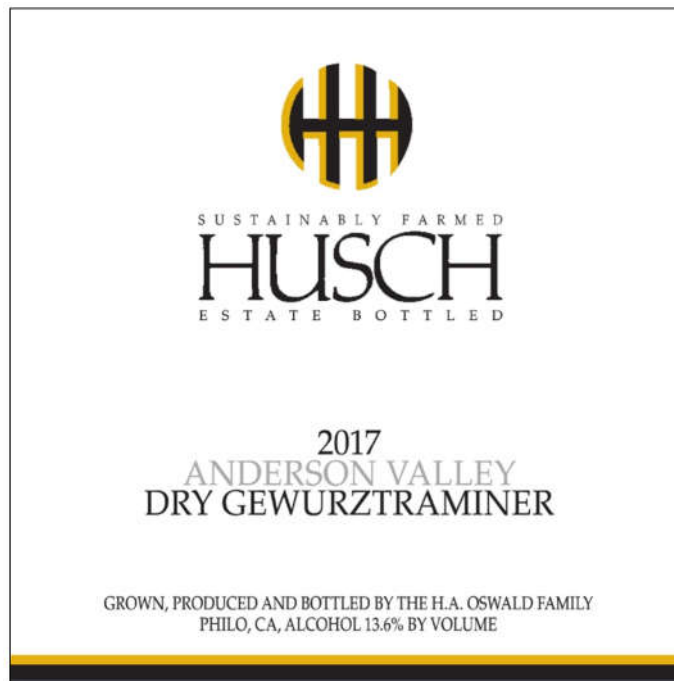
Sugar at harvest: 22.6° - 24.8° Brix

Harvest dates: August 23-September 20

Total acid: 5.9 g/L

pH: 3.4

Cellaring: 3-5 years with careful aging



History

Our old vines date back to the original planting of Husch in 1968 and continue to produce dorée, or rust-colored, berries with amazing varietal character. Gewurztraminer, along with Chardonnay and Pinot Noir, was the foundation of the winery in the early years and the grape continues to thrive in our unique soils and cool climate

Winemaking

We hand harvested the grapes over the course of several different nights to capture each block at its optimum ripeness. The careful timing of harvest allows us to find the ideal balance between achieving a ripe aromatic profile and maintaining acidity – a goal that dates back centuries in the Alsatian region. With the grapes just right, we gently press, cool ferment and finally age the wine in stainless steel tanks prior to bottling.

Tasting Notes

Way more fun to drink than it is to pronounce, Husch's 2017 Dry Gewurztraminer (just say guh-vertz) is simply irresistible. It tempts with aromas of honeysuckle, jasmine, and grapefruit. Even just a small sip of this lively wine fills your whole mouth with rich flavors. Perfect on its own, or try with chicken butter lettuce wraps with a spicy peanut sauce or warmed camembert with honey and walnuts. Unlike some other white wines, your Gewurz will age wonderfully when carefully cellared.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks

Maturation: 5 months in tank

Alcohol: 13.6%

Cases Produced: 1274

Sugar at Harvest: 22.0–23.4° Brix

Harvest Dates: September 5th – 23rd

Total Acidity: 5.8 g/L

pH: 3.33

Cellaring: 1-10 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

Wild weather in late August led to an unusual ripening for our Chenin Blanc. After the heat spikes of August subsided we found the Chenin offered all the ripe flavors we seek at a much lower sugar level than normal. Confused but enthused, 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

Like springtime in a bottle, our 2017 Chenin Blanc is sure to invigorate your senses. Beautiful aromas of citrus zest, orange blossom, white peach, honeydew, 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: 12.6%

Cases produced: 2,184

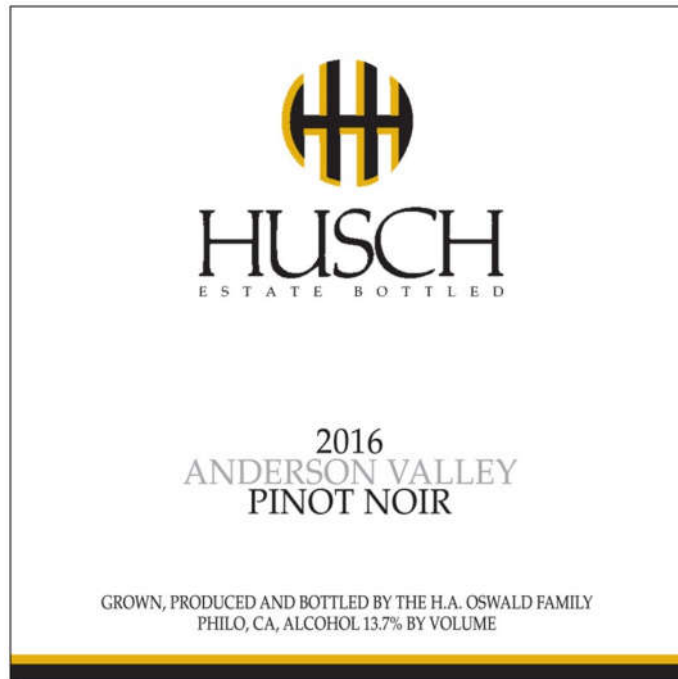
Sugar at harvest: 21.4° - 22.0° Brix

Harvest dates: September 7 - 19

Total acid: 6.2 g/L

Residual sugar: 1.1%

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. Since that risky decision, history has proven that the warm days and cool nights of the region are near perfect for ripening Pinot Noir.

Winemaking

2016 brought a mild moderately wet winter, coupled with a warm spring and summer. Our first pick was August 26th and we continued hand picking each vineyard block at optimum ripeness through September 20th. Almost all of our picks were scheduled for the wee hours of the morning, when the grapes are cold and covered with a touch of dew. Each batch was fermented with 20% whole clusters in small open top fermenters. The wine was gently pressed and aged 10 months in French oak barrels.

Tasting Notes

Expressive and inviting, our 2016 Anderson Valley Pinot Noir is happiness in a bottle. As soon as you pull the cork aromas of pomegranate, sweet cherry, currant, rose petal, forest floor, blood orange, and wild herbs grace your nose. On the palate the wine expresses flavors matching the aromatics and is held together with sustained richness and bright acidity. Lovely on its own and will pair exceptionally with meals such as coq au vin, pork tenderloin, mushroom pasta, or creamy cheeses.

Appellation: Anderson Valley

Fermentation: ¾ ton open top fermenters

Maturation: 10 months in barrel (25% new)

Alcohol: 13.9%

Cases produced: 3,208

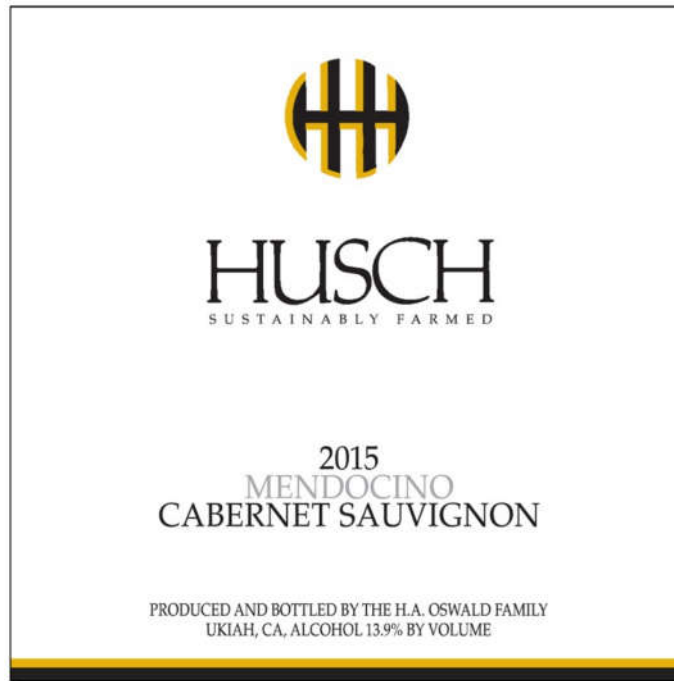
Sugar at harvest: 21.1° - 26° Brix

Harvest dates: August 26-September 20

Total acid: 5.9 g/L

pH: 3.6

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 2015, a cool dry winter and warm summer resulted in a small concentrated crop of Cabernet Sauvignon. Each vineyard block was hand-picked at optimal ripeness, destemmed, and fermented in small batches. Upon completion of fermentation the grapes were pressed to a selection of oak barrels crafted by our favorite coopers where they matured for 16 months. Careful blending and minimal handling leads to this timeless classic from Mendocino County.

Tasting Notes

Enticing and inviting, our 2015 Cabernet Sauvignon exudes greatness. Veering to the dark side of the Cabernet Sauvignon spectrum, you will find aromas and flavors of black cherry, cassis, blackberry, plum, chocolate, coffee, clove, and forest floor. Sustained richness on the palate is held together with fine grain tannins and balanced acidity. At the dinner table, consider pairing with rib eye steaks, salami, salty cheeses, or dark chocolate

Appellation: Mendocino

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

Maturation: 16 months in barrel

Alcohol: 13.9%

Cases produced: 1,639

Sugar at harvest: 23.9° - 28° Brix

Harvest dates: September 2-17

Total acid: 6.4 g/L

pH: 3.5

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