



History

Husch holds a strong belief that wine should be affordable, especially within our local community. For this reason we blend a white table wine each year that can be enjoyed by our friends and neighbors on a daily basis. We aim for the wine to be a local favorite, and it is only available in Mendocino County. The name of the wine is based on great-grandchildren, Luke & Amelia, the fourth generation of the H.A. Oswald Family.

Winemaking

Without any fixed rules winemaker Brad Holstine has the flexibility to make a fun and delicious wine by blending amongst the available lots in the cellar. In this year's blend Chardonnay is the biggest component at 75% and contributes creamy richness and apple aromas. Sauvignon Blanc is the second biggest component at 17%, and adds zesty acidity with flavors of citrus and melon. Muscat is the final component and brings a floral lift to the nose and flavors of apricot to the finish.

Tasting Notes

Our 2015 LA Blanc is a perfect go-to wine that offers easy drinking and lots of enjoyment. Lovely aromas and flavors of green apple, pear, citrus, melon, and apricot make the wine fun to swirl, sniff, and sip. Great on its own, but will also pair nicely with soft cheese, ceasar salad, or veggie pizza. This wine is also a perfect picnic wine!

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.9%

Cases produced: 1,063

Sugar at harvest: 22.9 - 27.7° Brix

Harvest dates: August 17-September 3

Total acid: 6.2 g/L

pH: 3.3

Cellaring: 2-3 years with careful aging