



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, we are allowed the flexibility to make a fun and delicious white wine by blending amongst the available lots in the cellar. Our goal in crafting the LA Blanc is to provide our customers with a wine that tastes great and can be approached any day or night without hesitation. Mission accomplished!

Tasting Notes

Our 2016 LA Blanc is a perfect go to wine that offers easy drinking and lots of enjoyment. Fresh aromas and flavors of apple, tangerine, lemon, peach, melon, and guava make the wine fun to swirl, sniff, and sip. Easy to approach on its own, but will also pair nicely with foods such as: chicken pesto pizza, cheese boards, fish tacos, or vegetable kebabs. This will also be the perfect wine for your next picnic!

Appellation: Mendocino

Fermentation: Stainless steel tanks

Maturation: 5 months in tank

Alcohol: 13.9%

Cases produced: 1,320

Sugar at harvest: 21.1° - 26.3° Brix

Harvest dates: August 22-September 20

Total acid: 6.2 g/L

pH: 3.3

Cellaring: 2-3 years with careful aging