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
A warm and dry winter pushed up bud break and harvest about two weeks ahead of schedule. Some spring rains luckily left behind just enough water to keep our vines happy. Block by block we hand-picked our Sauvignon Blanc over three weeks to capture all that the grapes at La Ribera vineyards have to offer. Gently pressed, cool fermented with a multitude of yeast strains for added complexity, blended to perfection, and bottled early for freshness, our 2014 Sauvignon Blanc is sure to be a fan favorite.

Tasting Notes
Our passion for Sauvignon Blanc truly shines with each glass of this 2014 vintage. High tones of tropical and citrus fruits carry this wine aromatically, while more subtle tones of melon, limestone, and fresh cut grass add depth and ongoing interest. Beautifully rich and crisp, this wine leaves your palate refreshed. Think tuna tartar, Kumamoto oysters, goat cheese tart, french fries with tarragon aioli, or rotisserie chicken when enjoying your next glass of Husch Sauvignon Blanc.

Appellation: Mendocino
Fermentation: Cool fermented in steel tanks
Maturation: 6 months in tank
Alcohol: 13.9%
Cases Produced: 10,158

Sugar at Harvest: 22.9-25.2° Brix
Harvest Dates: August 28 – September 10
Total Acid: 6.3 g/L
pH: 3.2
Cellaring: 2-3 years with careful aging