



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

The warm winter and lingering drought in 2015 led to the earliest vintage on record here at Husch. The resulting crop was smaller than average, but graced with charged aromatics and flavors. Over the course of three weeks we harvested our Sauvignon Blanc to capture the full profile of flavors. Gently pressed, cool fermented with a multitude of yeast strains for added complexity, blended to perfection, and bottled early for freshness, our 2015 Sauvignon Blanc is pure Mendocino.

Tasting Notes

Husch's 2015 Sauvignon Blanc is pure delight in a glass. Lofty aromas of mango, zesty lime, honeydew melon, pineapple guava, and gooseberry lure your nose to the glass. While crisp and rich, fruit driven flavors delight your palate. Along your course of enjoyment consider pairing with Mediterranean roasted chicken, fish tacos, or a fresh goat cheese on crostini.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 6 months in tank

Alcohol: 13.9%

Cases produced: 10,868

Sugar at harvest: 22.4 - 27.4° Brix

Harvest dates: August 21 – September 3

Total acid: 6.3 g/L

pH: 3.2

Cellaring: 2-3 years with careful aging