



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 2016 crop of Sauvignon Blanc was graced with a nice dry and warm summer followed by moderate fall temperatures. This allowed us to harvest the grapes over the course of three weeks, helping 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 2016 Sauvignon Blanc is a benchmark.

Tasting Notes

Husch's 2016 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. Along your course of enjoyment 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: 13.9%

Cases produced: 11,622

Sugar at harvest: 22.0° - 24.4° Brix

Harvest dates: August 25 - September 15

Total acid: 6.0 g/L

pH: 3.2

Cellaring: 2-3 years with careful aging