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 – totaling only 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 2017 crop of Sauvignon Blanc was graced with a warm, dry summer, and near perfect ripening conditions, until a heat spike rolled into town and the playbook was thrown out the window! We picked some of the fruit early (to avoid any heat damage) and we protected the unpicked grapevines with our overhead sprinklers. When the last ton of fruit was picked we had captured a great range of ripeness and resulting flavors. The winemaking process returned to normal with long, gentle pressings, cold fermentation with a variety of yeast strains for added complexity, blending, and a quick bottling. We consider our 2017 Sauvignon Blanc a benchmark wine.

Tasting Notes
Husch's 2017 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. 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: 13.8%
Cases produced: 9,800

Sugar at harvest: 22.8° - 24.9° Brix
Harvest dates: August 29 - September 16
Titratable acid: 6.1 g/L
pH: 3.2
Cellaring: 2 - 3 years with careful aging