

# Husch 2009 Sauvignon Blanc



## WINERY:

Founded in 1971, Husch is the oldest winery in the picturesque Anderson Valley. The vineyards are comprised of some of the earliest varietal plantings on the valley floor. In 1968, Tony and Gretchen Husch bought the 60-acre Nunn ranch between Philo and Navarro on Highway 128. In 1979, Hugo Oswald Jr. bought the 6,000 case Husch Winery from the Husch family. The Oswald family had been growing pears in the Santa Clara valley, but when the area was expanding they sold the land and headed for the southern tip of Mendocino County. Today Husch Vineyards remains owned and operated by the 3rd generation of the Oswald family: Zac Robinson and Amanda Robinson Holstine. Winemaking is under the direction of Brad Holstine. Al White, in charge of all viticulture operations, has been with Husch since 1973. Through the years Husch has modernized and expanded, but it has never lost its initial rustic charm or reputation for great wines.

## DESCRIPTION:

The 2009 Sauvignon Blanc displays aromas of lime, grapefruit, gooseberry and melon. The wine's brilliant acidity plays well with the candied green apple, mineral, citrus and guava notes. Hints of fresh-cut grass balance this wine's well-integrated fruit and crisp, yet slightly viscous texture. Enjoy this wine with all types of seafood, your favorite Thai curry dishes or creamy goat cheese.

## WINEMAKING:

When harvesting Sauvignon Blanc, several passes are made through the vineyard to gain the wide spectrum of tastes and aromas which make this wine so special. Fruit that is picked earlier in the season offer an herbaceous component to the wine. Fruit picked later in the season typically has a tropical fruit character. Originally this was done because of winery limitations, now it is done because the result is a wine that is complex and nuanced with its flavors. The wine is cold fermented and aged in stainless steel tanks, preserving the crisp character of the varietal.

## BLEND:

100% Sauvignon Blanc.

## PRODUCTION:

7,640 cases - 750 ml

## SPECS:

13.7% by volume, Total Acidity: 0.63 g/100mL

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