



Chenin Blanc is one of the most versatile grapes used in the wine industry. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wines, dry wines, and even sparkling wines. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a bit of residual sugar in the wine to accentuate the vibrant flavors of the grape.

Our 2007 vintage was harvested in the early morning cold, and crushed and pressed at the winery. After a long and cold fermentation we immediately bottled the wine, to making the final product fresh and vibrant.

The 2007 Chenin Blanc offers inviting aromas of citrus blossom, honeydew and white peach with a slight floral note. To the palate, this off-dry wine is soft and round with a viscous, even luscious mouthfeel. It has the right balance of bright fruit and zesty acidity. Even "non-wine drinkers" have been known to fall in love with the Husch Chenin Blanc. This is the ideal wine for a picnic, aperitif or with a fruit and cheese course. It is also excellent with fresh oysters, cracked crab, or your favorite spicy Asian dish.

Harvest Date: September 3, 2007
Sugar at Harvest: 23.0° Brix
Alcohol: 13.6%
Total Acid: 0.62 g/100 mL
Residual Sugar: 1.3%
Cases Produced: 1460