



### History

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 wine, dry wine, and even sparkling wine. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a touch of residual sugar in the wine to accentuate the vibrant flavors of the grape.

### Winemaking

The lingering drought yielded a small but intense crop, so enjoy every drop. Hand-picked over the course of two mornings, our Chenin Blanc grapes were gently pressed into two temperature controlled stainless steel tanks for fermentation. Shortly after the fermentation was complete we blended to perfection and bottled the wine in its youth to help retain a fresh vibrant feel.

### Tasting Notes

The 2015 Chenin Blanc is vibrant, fresh, and ready to enjoy. Delightful aromas of wet limestone, citrus zest, ripe pear, melon, peach, and orange blossom make this wine a joy to swirl, sniff, and sip. With flavors matching the aromas, this wine is round, rich, and lively on the palate. Even "non-wine drinkers" have been known to fall in love with the Husch Chenin Blanc. This is the ideal wine for shrimp stir fry, rotisserie chicken, or a mid-afternoon picnic.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 4 months in tank

**Alcohol:** 13.2%

**Cases produced:** 1,395

**Sugar at harvest:** 22.6 - 26.2° Brix

**Harvest dates:** August 21 – 26

**Total acid:** 6.6 g/L

**pH:** 3.2

**Cellaring:** 3-5 years with careful aging