



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

Wild weather in late August led to an unusual ripening for our Chenin Blanc. After the heat spikes of August subsided we found the Chenin offered all the ripe flavors we seek at a much lower sugar level than normal. Confused but enthused, we hand-picked three different blocks, gently pressed, and conducted cool fermentations with a variety of yeast for added complexity and fruit flavor retention. In order to help retain freshness we blended and bottled the wine only three months after picking.

Tasting Notes

Like springtime in a bottle, our 2017 Chenin Blanc is sure to invigorate your senses. Beautiful aromas of citrus zest, orange blossom, white peach, honeydew, and wet limestone invite your nose to the glass. Fresh, fruity, and bright flavors that parallel the aromas delight your taste buds. This is a perfect wine for any occasion from the picnic table to the dinner table. Enjoy on its own, or with foods such as roasted turkey, baked macaroni & cheese, or fresh sea food.

Appellation: Mendocino

Fermentation: Cool fermented in steel tanks

Maturation: 3 months in tank

Alcohol: 12.6%

Cases produced: 2,184

Sugar at harvest: 21.4° - 22.0° Brix

Harvest dates: September 7 - 19

Total acid: 6.2 g/L

Residual sugar: 1.1%

Cellaring: 3-5 years with careful aging