History
Husch Renegade Sauvignon Blanc continues in the wild tradition of the debut 2000 vintage. For this unique wine we step back from our traditional model for Sauvignon Blanc and break the rules. To begin, we do not add yeast to this wine. Instead we allow the native or "renegade" yeasts residing in the vineyard and winery to start the fermentation process. We also age the wine in oak barrels – a common technique for Chardonnay – but not the norm for Sauvignon Blanc.

Winemaking
2014 was a dry and warm growing season, yielding small berries with amazing concentration and flavor. To make our Renegade we undertake what can be a nerve-wracking process, and allow the native yeast of the vineyard and winery to ferment the grape juice into wine. We believe that this technique gives the wine additional complexity because a multitude of yeast strains rise and fall to complete the fermentation. When the fermentation was nearly complete we transferred the wine to barrels and aged this tasty Sauvignon Blanc for four months.

Tasting Notes
Our 2014 Renegade is wildly intriguing and is a refreshing change from traditional Sauvignon Blanc. Layered aromas of melon, guava, citrus, wild sage, vanilla and hints of spice lure your nose to the glass. The barrel aging brings forth a rich and creamy texture, while respecting the lovely fruit and zingy acidity of premium Sauvignon Blanc grapes. Enjoy on its own or pair with foods such as steamed mussels and fries, aged goat cheese, caesar salad or pan seared chicken breast.

Appellation: Mendocino
Fermentation: Stainless steel tank/barrel
Maturation: 4 months in barrel
Alcohol: 13.9%
Cases produced: 490

Sugar at harvest: 23.6° Brix
Harvest dates: September 4
Total acid: 5.8 g/L
pH: 3.3
Cellaring: 3-5 years with careful aging