



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

The harvest in 2015 yielded grapes with small berries and amazing concentration of flavor. We allow the native yeast of the vineyard and winery to ferment the grape juice into wine. We believe that our renegade fermentation gives the wine additional complexity because a multitude of yeast strains rise and fall to complete the fermentation. We then transfer the wine to mostly neutral oak barrels to complete fermentation and age for four months.

Tasting Notes

Our 2015 Renegade is rousing and presents a refreshing change from traditional Sauvignon Blanc. A multitude of aromas including lemon, starfruit, wild sage, vanilla, and caramel greet the nose at the glass. The barrel aging and lees stirring brings forth a rich and creamy texture, while respecting the lovely fruit and zingy acidity of exceptional Sauvignon Blanc grapes. Enjoy on its own or pair with foods such as Indian curry, goat brie, crispy pork belly, or grilled vegetables.

Appellation: Mendocino

Fermentation: Stainless steel tank/barrels

Maturation: 4 months in barrel (10% new)

Alcohol: 13.7%

Cases produced: 368

Sugar at harvest: 23.3° Brix

Harvest date: September 4

Total acid: 6.4 g/L

pH: 3.2

Cellaring: 3-5 years with careful aging