



## 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

Sometimes it is best just to get out of the way and let nature take its course. With that advice in mind, we have crafted our Renegade Sauvignon Blanc. Living a very spontaneous life, our Renegade was fermented in French oak barrels by a multitude of indigenous yeasts from the vineyard and winery. Each yeast’s interaction with the juice leads to different notes of complexity and interest. Crafting our Sauvignon Blanc in this renegade fashion results in a wine of lasting enjoyment with flavors that continually unfold.

## Tasting Notes

Refreshing and wildly enjoyable, our 2016 Renegade Sauvignon Blanc is sure to excite your taste buds. Striking aromas of lemon, starfruit, wild sage, vanilla, and caramel welcome to the glass. Lovely fruit flavors and zingy acidity are perfectly framed with a kiss of toasty oak. Enjoy on its own or pair with foods such as eggplant lasagna, rotisserie chicken, goat cheese, or grilled vegetables.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 4 months in barrel

**Alcohol:** 13.9%

**Cases produced:** 349

**Sugar at harvest:** 23.6° Brix

**Harvest dates:** September 3

**Total acid:** 6.6 g/L

**pH:** 3.5

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