



Since its inaugural vintage in 2005, the Vin Gris has been one of Husch’s most popular Spring wines. We call our wine a Vin Gris – “grey wine” – which typically denotes a pink wine that is crafted in the French style from the black pinot noir grapes. It is a classic dry rosé.

The grapes were crushed at the winery and allowed to soak up only a small portion of the pigment from the dark grape skins. After 24 hours the juice had turned pink – but not yet fully red – and we quickly pressed the must to separate the pink juice from the dark skins. The juice was then tank fermented at low temperature to preserve aromatics, like a white wine, and bottled without extensive aging in the cellar.

The 2008 Vin Gris offers subtle aromas of strawberry, cherry, star anise and clove. Flavors of strawberry shortcake with English cream, candied cherry, anise and cedar mingle playfully on the palate. Perfect for a summer afternoon, this rosé has a round mouth feel with a crisp, refreshing finish. Enjoy with fresh fruit or a light summer brunch.

Harvest Date: October 23, 2008
Sugar at Harvest: 25.2° Brix
Alcohol: 14.2%
Total Acid: 0.52g/100mL
Cases Produced: 152