



History

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

Winemaking

With the goal of having an easy drinking summer wine, we picked the grapes for our 2014 *Vin Gris* a touch earlier than we picked to make our red wine of Pinot Noir. This meant lower sugars and brighter acids, and in turn a wine that is better structurally suited for summer. Gently pressed after 17 hours skin contact, the perfectly pink juice was cool fermented and then bottled early to showcase its natural beauty and freshness.

Tasting Notes

Summer strawberry, subtle watermelon, fresh cranberry, and grapefruit zest highlight the aromatics and fruit flavors of our 2014 Vin Gris of Pinot Noir. The mouthfeel reflects the silkiness and richness of the Pinot Noir grape along with providing a fresh acidity and dry finish. From the beach picnic to the outdoor dinner table think pink this summer. This wine will pair wonderfully with brie covered apple slices, grilled chicken, BLT sandwich, or a watermelon feta & mint salad.

Appellation: Anderson Valley

Fermentation: Cool fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.6%

Cases produced: 339

Sugar at harvest: 23.0° Brix

Harvest dates: September 9

Total acid: 5.6 g/L

pH: 3.5

Cellaring: Drink by Thanksgiving