



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 2015 Vin Gris a touch earlier than the grapes to make our red wine of Pinot Noir. This meant lower sugars and brighter acids, and in turn a wine that is suited for summer. Gently pressed after 14 hours of skin contact, the perfectly pink juice was cool fermented and then bottled quickly to showcase its natural beauty and freshness.

Tasting Notes

The warm days of spring and summer are upon us and Husch encourages you to think pink! Beautiful as blushing blossoms, our 2015 Vin Gris of Pinot Noir is sure to catch your eye. Fresh cut strawberries, watermelon, and mandarin orange come to mind when sniffing and sipping this delicious wine. Refreshingly crisp, share this bottle on a warm afternoon. This quintessential summer wine will pair beautifully with fish tacos, ceviche, fruit salad, or a fresh goat cheese.

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 12.6%

Cases produced: 182

Sugar at harvest: 21.8° Brix

Harvest date: August 31

Total acid: 5.5 g/L

pH: 3.3

Cellaring: Drink by Thanksgiving