



History

Since its inaugural vintage in 2005, this dry rosé 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 dark Pinot Noir grapes. It is a classic.

Winemaking

Produced in the traditional method, we make our Vin Gris with the days of spring and summer in mind. To keep the final alcohol low and the mouthfeel refreshing, we pick these grapes early in the harvest when the sugar is low and the acid is high. We gently pressed the grapes after 8 hours skin contact. The perfectly pink juice was cool fermented and then bottled early to showcase its natural beauty and freshness.

Tasting Notes

Not all pink wine has to be sweet. Our 2016 Vin Gris of Pinot Noir is bone dry, crisp, fruity, and refreshing. Summer strawberries, ripe melon, grapefruit, and white peach come to mind when sniffing and sipping this delicious wine. Refreshingly crisp, this classic summer wine is very quaffable on its own and will pair beautifully with tempura, Baja fish tacos, green curry, and soft cheeses.

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13%

Cases produced: 543

Sugar at harvest: 21.1° Brix

Harvest dates: August 25

Total acid: 5.3 g/L

pH: 3.6

Cellaring: Drink by Thanksgiving