



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

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 start the winemaking process with an eight hour cold soak to allow just a tiny bit of color from the black-skinned grapes to tint the grape juice. When the color is perfect we gently press the mixture to squeeze out the juice and then start our fermentation. We bottle the finished wine early to showcase its natural beauty and freshness.

Tasting Notes

Not all pink wine has to be sweet. Our 2017 Vin Gris of Pinot Noir is bone dry, crisp, fruity, and refreshing. Summer strawberries, melon puree, grapefruit, watermelon rind, wet stone, and honeysuckle 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: 6 months in tank

Alcohol: 13%

Cases produced: 182

Sugar at harvest: 21.5° Brix

Harvest dates: September 5

Total acid: 5.7 g/L

pH: 3.9

Cellaring: Drink by Thanksgiving