



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 rosé Vin Gris, or "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

Thanks to a 2018 vintage that gave us a cool late summer and fall, the grapes enjoyed a long ripening period and developed big flavors and high acids. We harvested on two different days, with the bright acid from the early pick and the big fruit aromas from the second. This keeps the alcohol low and mouth-feel refreshing. Made in the direct to press method, we allowed the grapes 6 1/2 hours of skin contact to lightly extract the fraction of color from the skins. The perfectly pink juice was cold fermented in stainless steel tanks and then bottled early to showcase its natural beauty and freshness.

Tasting Notes

The 2018 Vin Gris of Pinot Noir is dry, crisp, fruity, and refreshing. Aromas of strawberries, raspberry puree, watermelon rind and grapefruit come to mind when sniffing and sipping this delicious wine. Electrifyingly crisp, this classic summer wine is quaffable on its own and will pair beautifully with fresh ceviche, fish tacos, and green curry.

Appellation: Anderson Valley

Fermentation: Stainless steel tank

Maturation: 5 months in tank

Alcohol: 13.4%

Cases produced: 491

Sugar at harvest: 21.8 - 25.3° Brix

Harvest dates: September 18 & 26

Total acid: 6.1 g/L

pH: 3.46

Cellaring: Drink this summer!