



History

Chenin Blanc is one of the most versatile grapes grown around the world. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wine, dry wine, and even sparkling wine. Inspired by these examples, a number of American wineries are making excellent wines from the noble grape. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves just a touch of residual sugar in the wine to accentuate the vibrant flavors of the grape and to balance the refreshing acidity.

Winemaking

Early rains and a steady growing season provided ideal conditions for our Chenin Blanc in 2019. We hand-harvested, gently pressed, and fermented these grapes cool to retain fruit flavor. The lots were inoculated with multiple specific yeast strains to add complexity. In order to preserve freshness, we blended and bottled the wine only three months after harvest.

Tasting Notes

Our 2019 Chenin Blanc is lively and graceful. Lifted aromas of orange blossom, white peach, honeydew melon, apricot, chamomile, and wet limestone invite your nose to the glass. Fresh, fruity, and vibrant in the mouth, the crisp flavors and rich texture linger with a mineral finish. This is a perfect wine for any occasion, whether sitting on a picnic blanket or at the dinner table. Enjoy on its own or paired perfectly with roasted turkey, cantaloupe and prosciutto, baked macaroni & cheese, or fresh seafood.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 3 months

Alcohol: 13.3%

Cases produced: 2,311

Sugar at harvest: 21.7° - 22.9° Brix

Harvest dates: September 12 - 16

Titrateable acid: 6.3 g/L

Residual sugar: 1.1%

Cellaring: 1 - 2 years with careful aging