



Chenin Blanc is one of the most versatile grapes used in the wine industry. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wines, dry wines, and even sparkling wines. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a bit of residual sugar in the wine to accentuate the vibrant flavors of the grape.

Our 2009 vintage was harvested in the early morning cold, and crushed and pressed at the winery. After a long and cold fermentation we immediately bottled the wine, to make the final product fresh and vibrant.

The 2009 Chenin Blanc offers inviting aromas of honeysuckle blossoms, white stone fruit, honeydew, lemon zest with a spicy sandalwood note. On the palate this off-dry wine is vibrant, revealing its balanced combination of bright fruit and zesty acidity while simultaneously offering a full luscious mouth-feel. Even "non-wine drinkers" have been known to fall in love with the Husch Chenin Blanc. This is the ideal wine for a picnic, aperitif or with a fruit and cheese course. It is also excellent with fresh oysters, cracked crab, or your favorite spicy Asian dish.

Harvest Date: September 22-23, 2009

Sugar at Harvest: 23.9° Brix

Alcohol: 13.8%

Residual Sugar: 1.4%

Total Acid: 0.59 g/100 mL

Cases Produced: 2147