



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 wine, dry wine, and even sparkling wine. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a touch of residual sugar in the wine to accentuate the vibrant flavors of the grape.

The 2010 vintage was cooler than usual which in turn caused harvest to be later. The Chenin Blanc was picked on two separate mornings in October, over 2 weeks later than previous years. Both days the grapes went directly through the crusher into the press. After the long and cold fermentations we blended the two lots and immediately bottled the wine, making the final product fresh and vibrant.

The 2010 Chenin Blanc offers inviting aromas of white peach, melon, lime zest with a spicy sandalwood note. On the palate this off-dry wine is vibrant, revealing its balanced combination of tropical and stone fruits as well as 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 will also pair nicely with your favorite seafood dish or spicy Asian cuisine.

Harvest Date: October 9-13, 2010

Sugar at Harvest: 22.2 - 23.1° Brix

Alcohol: 12.8%

Residual Sugar: 1.8%

Total Acid: 0.64g/100 mL

Cases Produced: 1769