



The Vin Gris is back. For the second year, Husch has added a pink wine to its usual mix of red and white varietals. We call our wine a Vin Gris – “grey wine” – which typically denotes a pink wine that is, unlike its sweet cousin “blush”, dry (containing no residual sugar). While a Vin Gris can be made from almost any type of red grape, it was natural for Husch to choose Pinot Noir which is one of the winery’s specialties.

The grapes were crushed at the winery and allowed to soak up only a small portion of the pigment from the dark grape skins. When the juice had turned pink – but not yet fully red – we gently pressed the must and separated the pink grape juice from the dark grape skins. The wine was then fermented like a white wine and bottled without any extensive aging in the winery.

The 2006 Vin Gris offers delicate flavors of strawberry and watermelon with a touch of spice. Perfect for a summer afternoon, this rosé has a round mouthfeel, yet finishes dry and crisp. Enjoy with fresh fruit or a light summer brunch.

Harvest Date: September 19, 2006

Sugar at Harvest: 22.8° Brix

Alcohol: 14.0%

Total Acid: 0.63g/100ml

Release Date: May 2007