



Since its inaugural vintage in 2005, the Vin Gris has been one of Husch’s most popular spring wines. We call our wine a Vin Gris – “grey wine” – which typically denotes a pink wine that is crafted in the French style from the black Pinot Noir grapes. It is a classic dry rosé.

The grapes were crushed and destemmed direct to press where they macerated for 18 hours. This allows the juice to soak up only a small portion of the pigment from the dark grape skins. After the juice turned pink – but not yet fully red – we quickly and delicately pressed the must to separate the pink juice from the dark skins. The juice was then tank fermented at a low temperature to preserve aromatics, like a white wine, and bottled without extensive aging in the cellar.

The beautiful aromas of juicy watermelon and freshly picked strawberry will jump out of a glass of Husch’s 2011 Vin Gris. These refreshing aromas are mimicked on the palate as well and integrate nicely with the round yet bright palate structure. The finish is quite pleasing with its crisp flinty minerality. The Vin Gris is the perfect wine to enjoy with a lovely Sunday brunch or on a hot summer afternoon while barbequing out by the pool. Enjoy with quiche, fried chicken or a simple fresh fruit salad and cheese plate.

Harvest Date: October 16, 2011  
Sugar at Harvest: 23.5° Brix  
Alcohol: 13.9%  
Total Acid: 5.8 g/L  
Cases Produced: 424