



HUSCH

## 2016 Cuvée Beret Blanc de Blanc

Anderson Valley



### History

This sparkler was crafted as a tribute to Richard Robinson, who led Husch in the 1980s. Father of Amanda and Zac, current owners, his legacy was marked by a relentless pursuit of quality and a fondness for his iconic beret. Drawing from the rich heritage of Chardonnay-based sparklers, this wine pays homage to the illustrious tradition of Blanc de Blanc, synonymous with elegance and finesse.

### Winemaking

Meticulously hand-selected Chardonnay grapes, sourced from our estate, are the cornerstone of the 2016 Cuvée Beret. Following gentle pressing, the juice underwent a leisurely fermentation, allowing for the development of nuanced flavors and delicate aromatics. Extended aging on lees imparted depth and complexity, enhancing the wine's structure and texture. The result is a sparkling that embodies the hallmark characteristics of what we feel makes a quality Blanc de Blanc.

### Tasting Notes

Elegance unfolds with each sip, revealing beguiling aromas of crisp green apple, Meyer lemon, and white flowers. A symphony of flavors delights the palate, with notes of lemon soufflé and Asian pear complemented by toasted brioche. A fine, persistent mousse and a harmonious balance of freshness and complexity lead to a lingering finish. Versatile and refined, this Blanc de Blanc is the perfect companion for celebratory occasions, pairing seamlessly with oysters, seafood, or charcuterie.

Harvest: August 23 at 19.3° Brix

Fermentation: Cold fermented in steel tanks

Maturation: 7 years in tirage

Titrateable acidity: 7.8 g/L (pH: 3.0)

Alcohol: 12.5%

Cellaring: 3 years with careful aging