



History

Chenin Blanc is one of the most versatile grapes grown around the world. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wine, dry wine, and even sparkling wine. Inspired by these examples, a few American wineries are making excellent wines from the noble grape. 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 grape's vibrant flavors and to complement the refreshing acidity.

Winemaking

In 2022 heat and proper canopy management led to some beautifully ripened Chenin Blanc. With a larger crop this year compared to last, we were given the opportunity to produce more of this vivacious wine. Hand-picked, these grapes were gently pressed and slowly fermented in a cool environment using stainless steel tanks. We find that this technique helps to retain those fresh aromatics we love. In order to preserve that freshness, we bottled this wine just a few months after harvest.

Tasting Notes

Our 2022 Chenin Blanc is lively and invigorating. Layered aromas of juicy pear, honeysuckle, citrus zest and lychee invite your nose to the glass. Soft and bright in the mouth, flavors of Asian pear, lemon and yellow apple linger with a zippy mineral finish. This is a perfect wine for any occasion, whether sitting on a picnic blanket or at the dinner table. Enjoy on its own or pair with sushi, stuffed mushrooms, lamb kebabs or grilled chicken with a peach compote.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.5%

Cases produced: 2,413

Sugar at harvest: 21.3° - 24.6° Brix

Harvest dates: September 8 - September 16

Titrateable acid: 6.1 g/L

Residual sugar: 1%

Cellaring: 1 - 2 years with careful aging