



HUSCH

2024 Chenin Blanc

Mendocino



History

Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet, dry, 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

With an excellent growing season, the 2024 Chenin Blanc was a dream to make. While we definitely had some summer heat spikes, the cooler September days led to beautiful fruit development. When we found the perfect balance of sugar and acid we picked the grapes (by hand), gently pressed the juice, and then started a long, slow fermentation. This technique helps to retain the vibrant aromatics that Chenin Blanc is known for. In order to preserve that freshness, we also chose to bottle this wine just a few months after harvest.

Tasting Notes

Ripe quince, orange blossom, citrus zest and apricot invite your nose to the glass. Soft and bright in the mouth, flavors of white peach and golden 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 fresh ceviche, Thai green curry, lamb kebabs or even an apple galette.

Harvest:	Sept 2-23 at 22.4°-25.2° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in tank
Titrateable acidity:	6.0 g/L (3.4 pH)
Alcohol:	13.2%
Cellaring:	1-2 years with careful aging