



HUSCH

2025 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

The long slow growing season allowed ideal ripeness at low sugar, perfect for crafting the 2025 Chenin Blanc. No summer heat spikes and cooler late August and early September days led to beautiful fruit development. We hand-picked the grapes, gently pressed the juice, and settled into a slow, cool fermentation. This technique helps to retain the vibrant fruit and nuanced aromatics from Chenin Blanc fruit. The wine was bottled early, after only 5 months, to help maintain its freshness.

Tasting Notes

Honeydew, quince and ripe apricot aromas dance with an olfactory twist out of the glass. Bright and balanced acidity highlights flavors of white peach, apricot and honeycrisp apple. A lingering note of citrus blossom rounds out the mineral finish. Nothing if not versatile, this wine is perfect for a picnic in the park, beach blanket bingo, or the dinner table. Enjoy on its own or pair with fresh ceviche, grilled rock fish, spicy Thai noodles, lamb kebabs or an apricot galette.

Harvest:	September 6 at 21.6-22.6° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in tank
Titrateable acidity:	5.9 g/L (3.33 pH)
Alcohol:	13.2 %
Cellaring:	1-2 years with careful aging

Husch Vineyards | 4400 Hwy 128 Philo CA 95466 | buschvineyards.com | 800-554-8724

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