



## History

Husch *Renegade* Sauvignon Blanc continues in the wild tradition of the debut 2000 vintage. For this unique wine, we step back from our traditional model for Sauvignon Blanc and break the rules. We allow the native or “renegade” yeasts residing in the vineyard and winery to start and complete the fermentation process. The wine is aged in neutral oak barrels rather than stainless steel tanks, adding fullness on the palate to balance the bright fruit flavors.

## Winemaking

A light crop in 2021 triggered some soul-searching at Husch to decide if we even had enough fruit to make our *Renegade*. But we remembered that the wine is a favorite in our Tasting Room and decided to go for a limited bottling. Our secret recipe (“put juice in barrels, let native yeast ferment into wine”) didn’t let us down and we bottled a small vintage of this complex and interesting wine in March.

## Tasting Notes

Bright, lush and wildly enjoyable, our 2021 *Renegade* Sauvignon Blanc is sure to excite your taste buds. Ripe melon, papaya, fleshy pear, citrus blossom, and a twist of green tropical fruits greet the nose. The lovely fruit flavors are perfectly framed with a soft richness on the palate from the barrel fermentation and aging. Enjoy this wine as an aperitif or paired with foods such as fresh goat cheese, grilled summer squash, mango salsa, chicken cordon bleu, or pasta primavera.

**Appellation:** Mendocino

**Fermentation:** Native in barrel

**Maturation:** 5 months in oak barrels

**Alcohol:** 13.9%

**Cases produced:** 719

**Sugar at harvest:** 24.6° Brix

**Harvest date:** August 27

**Titrateable acid:** 5.7 g/L

**pH:** 3.3

**Cellaring:** 1 - 3 years with careful aging