



HUSCH

2022 *Renegade* Sauvignon Blanc *Mendocino*



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

2022 had a rocky and wild growing season for Sauvignon Blanc, but oh man did it deliver. Brought in during the cool morning hours, this fruit was pressed and racked to a cold tank. As is our tradition with the *Renegade*, we then let nature take its course. Slowly our indigenous yeast population came to life in the cold juice. Once we determined that the yeast were in a happy and healthy state, we sent this wine to barrel to ferment over the coming weeks.

Tasting Notes

Bright, lush and wildly enjoyable, our 2022 *Renegade* Sauvignon Blanc is sure to excite your taste buds. Ripe melon, guava, white peach, orange blossom, and a twist of green tropical fruit 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 truffle goat cheese, grilled summer squash, rotisserie chicken, smoked trout or pasta primavera.

Harvest:	Sept 5 - Sept 17 at 22.6° - 23.0° Brix
Fermentation:	Native in barrel
Maturation:	6 months in barrel
Titrateable acidity:	5.8 g/L (3.4 pH)
Alcohol:	13.9%
Cellaring:	1 - 3 years with careful aging