



HUSCH

2023 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

Although the 2023 harvest faced delays, the fruit that finally came in was exceptionally flavorful. 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

Lively, exuberant, and a true delight for the senses, our 2023 *Renegade* Sauvignon Blanc is sure to invigorate your palate. Aromas of honeydew melon, passion fruit, and ripe pineapple mingle with hints of jasmine and zesty citrus. On the palate, the wine offers a beautifully balanced richness from barrel fermentation, complementing its vibrant fruit flavors. This Sauvignon Blanc shines as an aperitif and pairs exquisitely with dishes such as creamy burrata, grilled asparagus, herb-roasted chicken, lemony shrimp, or a fresh goat cheese salad.

Harvest:	Sept 13 at 24.2° Brix
Fermentation:	Native in barrel
Maturation:	7 months in barrel
Titrateable acidity:	5.7 g/L (3.3 pH)
Alcohol:	14.2%
Cellaring:	1 - 3 years with careful aging