



History

Since its inaugural vintage in 2005, our Vin Gris has been one of Husch's most popular spring and summer wines. Crafted in the traditional French *vin gris* style, the clear juice is kept in contact with the deeply-colored Pinot Noir grape skins for a short time before pressing. This gentle extraction gives its crystalline pink color. It is a classic dry rosé.

Winemaking

To make a traditional Vin Gris we harvest the Pinot Noir grapes a bit earlier than we would for a red wine to keep the alcohol level low and the mouthfeel bright and refreshing. We partially crush the red grapes and then load the fruit into our press to begin the waiting game. As each hour passes more flavors and pigments from the red skins are released into the white grape juice. At the magic moment we activate the press to quickly squeeze the pink juice from the mix and begin our winemaking. We cold-ferment in a stainless steel tank and bottle early to showcase the wine's natural beauty and freshness.

Tasting Notes

The 2021 Vin Gris of Pinot Noir is dry, fragrant, fruity, and refreshing. Aromas of red pear, strawberry parfait, blood orange, pastry, and delicate flower petals lift from the glass when swirling this wine. Vibrant acid and a soft mouthfeel carry through to a rich fruit and mineral finish. A perfect choice for date-night or an afternoon picnic, this wine will pair beautifully with a charcuterie board, seafood dishes, scalloped potatoes, bacon wrapped figs, and soft cheeses.

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 3 months in tank

Alcohol: 13.7%

Cases produced: 255

Sugar at harvest: 24.4° Brix

Harvest date: September 11

Titrateable acidity: 5.4 g/L

pH: 3.3

Cellaring: Drink now!