



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. Looking for just the lightest amount of color extraction, we press as soon as the beautiful pink hue appears. At that magical moment we activate the press to quickly squeeze the juice from the fruit and begin our winemaking. We cold-ferment in a stainless steel tank and maintain a reductive environment to preserve the aromatics. Bottling is done early to showcase the wine's natural beauty and freshness.

Tasting Notes

The 2022 Vin Gris of Pinot Noir is dry, fragrant, fruity, and refreshing. Aromas of watermelon, strawberry, blood orange 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 an afternoon in the sun, this wine will pair beautifully with a charcuterie board, seafood ceviche, scalloped potatoes, bacon wrapped figs and smoked salmon.

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.4%

Cases produced: 592

Sugar at harvest: 21.8° Brix

Harvest dates: September 23 - September 26

Titrateable acidity: 6.2 g/L

pH: 3.3

Cellaring: Drink now!