



HUSCH

2023 Vin Gris

Anderson Valley



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 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 load the fruit into our press. Looking for just the lightest amount of color extraction, as soon as the press is loaded we gently squeeze. The light pink juice collects in the press pan, and we begin the 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 2023 *Vin Gris* of Pinot Noir is clean, fragrant, fruity, and refreshing. Aromas of strawberry, water melon and stone fruit 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, chicken salad, bacon wrapped figs or smoked salmon.

Harvest:	Sept 27 at 21.3° Brix
Fermentation:	Cold fermented in steel tank
Maturation:	5 months
Titrateable acidity:	4.9 g/L (pH: 3.4)
Alcohol:	12.9%
Cellaring:	Drink this year