HUSCH

2025 Vin Gris

Anderson Valley, Mendocino County

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
The Pinot Noir grapes earmarked for Vin Gris are picked earlier than those destined for red wine, ensuring lower alcohol and red fruit aromatics and a crisp mouthfeel. We load the press whole berry, seeking minimal color and phenolic extraction, then gently press immediately. The pale pink juice collects in the press pan, and winemaking begins. We cold-ferment in stainless steel, keeping a reductive environment to retain aromatics. Bottling happens early to showcase the wine's natural elegance and freshness.

Tasting Notes
The 2025 Vin Gris of Pinot Noir is bright and lively with notes of pink grapefruit, ripe strawberry, and watermelon dancing on the nose. Balanced acidity leads to a tangy sumptuos texture where wet stone meets Jolly Rancher. Ideal for a sunny afternoon, this wine pairs wonderfully with grilled shrimp tacos, caprese salad, margherita pizza, prosciutto-wrapped melon, or herbed goat cheese crostini.

Harvest:	September 20 at 23.0° Brix
Fermentation:	Cold fermented in stainless steel tank
Maturation:	5 months
Titratable acidity:	5.5 g/L (pH 3.4)
Alcohol:	13.5%
Cellaring:	Drink this year

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