



History

Chenin Blanc is one of the most versatile grapes grown around the world. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wine, dry wine, and even sparkling wine. Inspired by these examples, a few American wineries are making excellent wines from the noble grape. Since our first vintage in 1984, Husch has adopted an "off-dry" style that leaves a touch of residual sugar in the wine to accentuate the grape's vibrant flavors and to complement the refreshing acidity.

Winemaking

Consistent weather during the 2020 growing season gave our Chenin Blanc plenty of hang time to ripen beautifully. We hand-harvested, gently pressed, and fermented these grapes at a cool temperature in stainless steel tanks to retain fruit aromas. The lots were inoculated with several of our favorite specific yeast strains to add complexity. To preserve freshness, we blended and bottled the wine only four months after harvest.

Tasting Notes

Our 2020 Chenin Blanc is lively and graceful. Lifted aromas of honeydew melon, white peach, chamomile, pear, and wet limestone invite your nose to the glass. Crisp, bright, and fruity in the mouth, the flavors and smooth texture linger with a mineral finish. This is a perfect wine for any occasion, whether sitting on a picnic blanket or at the dinner table. Enjoy this on its own or paired perfectly with roasted turkey, cantaloupe and prosciutto, cheesy pasta, or fresh seafood.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 4 months

Alcohol: 13.2%

Cases produced: 2,116

Sugar at harvest: 22.5° - 22.8° Brix

Harvest dates: September 2 - 24

Titrateable acid: 6.1 g/L

Residual sugar: 1.1%

Cellaring: 1 - 2 years with careful aging