

Husch 2010 Chenin Blanc



WINERY:

Founded in 1971, Husch is the oldest winery in the picturesque Anderson Valley. The vineyards are comprised of some of the earliest varietal plantings on the valley floor. In 1968, Tony and Gretchen Husch bought the 60-acre Nunn ranch between Philo and Navarro on Highway 128. In 1979, Hugo Oswald Jr. bought the 6,000 case Husch Winery from the Husch family. The Oswald family had been growing pears in the Santa Clara Valley, but when the area was expanding they sold the land and headed for the southern tip of Mendocino County. Today Husch Vineyards remains owned and operated by the 3rd Generation of the Oswald family: Zac Robinson and Amanda Robinson Holstine. Winemaking is under the direction of Brad Holstine. Al White, in charge of all viticulture operations, has been with Husch since 1973. Through the years Husch has modernized and expanded, but it has never lost its initial rustic charm or reputation for great wines.

DESCRIPTION:

Chenin Blanc is one of the most versatile grapes used in the wine industry. Chenin originally earned its fame in France's Loire Valley, where it was crafted into sweet wine, dry wine, and even sparkling wine. Since the first vintage in 1984, Husch has adopted an "off-dry" style that leaves a touch of residual sugar in the wine to accentuate the vibrant flavors of the grape.

The 2010 Chenin Blanc offers inviting aromas of white peach, melon, lime zest with a spicy sandalwood note. On the palate this off-dry wine is vibrant, revealing its balanced combination of tropical and stone fruits as well as zesty acidity while simultaneously offering a full luscious mouthfeel. Even "non-wine drinkers" have been known to fall in love with the Husch Chenin Blanc. This is the ideal wine for a picnic, aperitif or with a fruit and cheese course. It will also pair nicely with your favorite seafood dish or spicy Asian cuisine.

WINEMAKING:

The 2010 vintage was cooler than usual which in turn caused harvest to be later. The Chenin Blanc was picked on two separate mornings in October, over 2 weeks later than previous years. Both days the grapes went directly through the crusher into the press. After the long and cold fermentations they blended the two lots and immediately bottled the wine, making the final product fresh and vibrant.

BLEND:

100% Chenin Blanc

PRODUCTION:

1,769 cases - 750 ml

SPECS:

12.8% by volume, Total Acidity: 0.64 g/100mL, RS 1.8%

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