



One of the four noble grapes from the Alsace region of France, Gewurztraminer has a long history as a late harvest wine. Yet for any given year a successful late harvest is far from guaranteed. Only in those years when the weather is cooperative, the fruit set ample, and the winemaker patient will a successful late harvest wine be possible.

In 2013 we rolled the dice and left a large portion of our Gewurztraminer un-leafed, with the hope of encouraging “noble rot”, formally known as botrytis. As the growing season progressed, the cool foggy mornings and warm days lead to the onset of botrytis in some areas of the vineyard. To cap it off and push the sugars even higher, we used an age-old technique the French call *passerillage*. This entails cutting the canes, which in turn stops the transport of water to the grapes. The collective approach yielded intensely sweet grapes that were hand-harvested by all the Husch employees just before Halloween.

Honey, dried apricot, orange marmalade, and clove spice dominate the aromatics of this wine. The sweetness of the grapes is balanced with brilliant acidity, for a wine that starts sweet and finishes dry. Husch’s Late Harvest Gewurztraminer will continue to gain complexity and richness over the next 5-10 years. Enjoy this wine as an aperitif with strong cheeses such as Roquefort or Munster, or after dinner with apple crisp or crème brûlée.

Harvest date: October 22-23

Sugar at harvest: 40.0° Brix

Alcohol: 11.5%

Residual sugar: 22.5%

Total acid: 11.1 g/L

Cases produced: 750