



The vines which produced the grapes for this wine were a mix of old and young. Our old vines actually date back to the original planting of Husch in 1968 and continue to produce golden rust colored berries with amazing character. Over the years we have also added new Gewurztraminer fields to our vineyards to take advantage of our unique soil and climate which seem so well suited to this grape.

The 2008 vintage consists of fruit from four distinct picks harvested from three separate vineyard blocks over the course of one week in early October. As always we start the pick in the early morning so we can begin the winemaking process with cool juice. After two days of tank settling, the aromatic juice lots were racked and cool fermentations were initiated. The slow process, lasting up to four weeks, allows the wine to retain more of the spicy and floral nuances that define the varietal.

Aromas of spiced mandarin orange, lychee-nut and honeysuckle greet the nose. Flavors of ripe melon, zesty grapefruit and rose bud follow with an inviting spice character hinting of ginger, green tea and vanilla. On the palate, this floral, spice, fruit combination comes alive with a soft entry, full-mid-palate and zesty finish. This wine drinks nicely young but has the structure to support an additional year or two of aging. Delight in the Husch 2008 Gewurztraminer with Asian cuisine, fresh fruit and cheeses, turkey dinner, or on a warm afternoon.

Harvest dates: October 8 – 14, 2008

Sugar at Harvest: 23.2 – 24.6° Brix

Alcohol: 13.6%

Residual Sugar: 0.9%

Total Acid: 0.60g/100mL

Cases Produced: 940