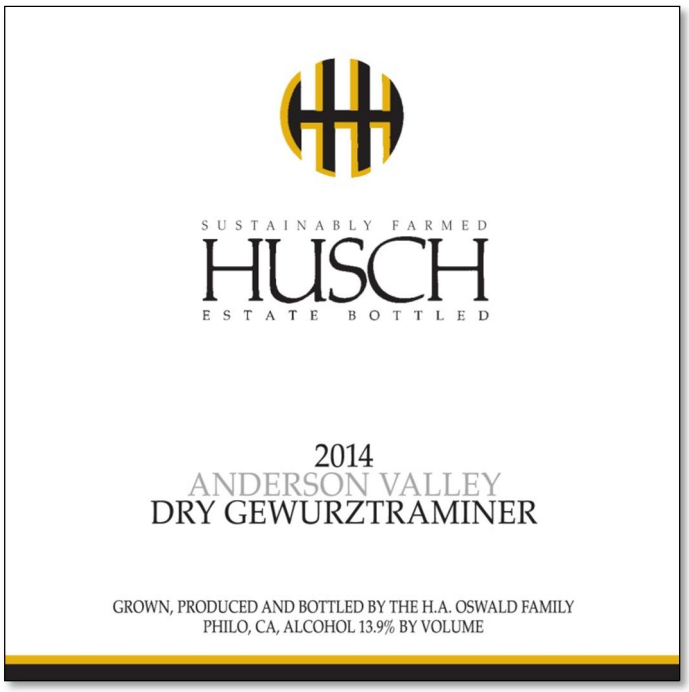

History
The vines which produce the grapes for this wine are a mix of old and young. Our old vines actually date back to the original planting of Husch in 1968 and continue to produce golden rust-colored berries with amazing character. Over the years we have expanded our Gewurztraminer fields to take advantage of our unique soil profile and climate which is so well suited for this grape.

Winemaking
2014 is a noteworthy vintage for our estate Dry Gewurztraminer. We hand-picked the Gewurztraminer on three different mornings spanning between September 4th -13th. Spacing the picks allowed us to capture each block at its optimum ripeness. The grapes were gently pressed, fermented cold, and blended to perfection!

Tasting Notes
While Gewurztraminer might be hard to pronounce, ours is easy to drink! Delight your senses with attractive aromatics and luscious flavors of rose, juicy fruit, lychee, grapefruit, and mixed spices. This wine is as much a pleasure to smell as it is to drink. Its structure makes it approachable now, although experience suggests an additional year or two of aging would be worth the wait. Indulge the senses by pairing this wine with bratwurst on a pretzel bun, apple chutney, Raclette cheese, or mandarin chicken.

Appellation: Anderson Valley
Fermentation: Cool fermented in steel tanks
Maturation: 5 months in tank
Alcohol: 13.9%
Cases produced: 1,822

Sugar at harvest: 25.5-25.9° Brix
Harvest dates: September 4–13
Total acid: 5.9 g/L
pH: 3.2
Cellaring: 3-5 years with careful aging