



History

Our Gewurztraminer grapevines at Husch 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 and younger vines also thrive on the softly sloping hillsides at Husch.

Winemaking

Producing a dry Gewurztraminer presents quite a challenge. If the grapes are picked too early the wine can turn out bitter and lacking flavor; if picked too late the sugars and acids are not balanced and the wine will be hot and flabby. Getting the pick call right is imperative to making a quality dry Gewurztraminer. In 2015 our crop was very uneven and required several passes through the field to pick each cluster at peak ripeness. The grapes were gently pressed, cool fermented, and then blended to perfection!

Tasting Notes

Hard to pronounce, yet easy to drink, Husch's 2015 Dry Gewurztraminer is an instant classic. Lovely aromas and flavors of rose petal, grapefruit zest, juicy fruit, lychee, ginger, and allspice make this wine joyful to sniff and sip. Each taste provides a crisp refreshing mouthfeel and sustained enjoyment. Perfect on its own, but will match beautifully with Asian cuisine, chicken habanero sausage, Muenster cheese. Take a sip then say "gu-werz-tram-eener"

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 13.8%

Cases produced: 1,298

Sugar at harvest: 21.3 - 23.4° Brix

Harvest dates: August 25-September 10

Total acid: 5.5 g/L

pH: 3.3

Cellaring: 3-5 years with careful aging