



## 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 to this grape.

## Winemaking

In the winter of 2016 the rains returned to California, helping our crop become one of the largest on record. We hand harvested the grapes over the course of three different nights to capture each block at its optimum ripeness. The pick calls are imperative to making quality Gewurztraminer because if picked too early, the grapes will be bitter and lack flavor; if picked too late, they lack acid and the wine will be too high in alcohol. With the grapes just right, we gently pressed, cool fermented, and blended to perfection!

## Tasting Notes

Way more fun to drink than it is to pronounce, Husch's 2016 Dry Gewurztraminer is simply irresistible. Tempting aromas and flavors of lychee, grapefruit, honeysuckle, apricot, ginger, and jasmine mesmerize your senses. Crisp, lively, and rich even just a small sip fills your whole mouth with flavor. Perfect on its own, but divine when enjoyed with jalapeno poppers, teriyaki chicken wings, bratwurst, or cheese fondue.

**Appellation:** Anderson Valley

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 5 months in tank

**Alcohol:** 13.8%

**Cases produced:** 2,223

**Sugar at harvest:** 21.5-24° Brix

**Harvest dates:** August 23-September 10

**Total acid:** 5.8 g/L

**pH:** 3.3

**Cellaring:** 3-5 years with careful aging