



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.

The 2006 growing season yielded an above average crop of Gewurztraminer and we left three rows of fruit unpicked for our late harvest gamble. As the weeks passed, these unpicked grapes slowly developed the extra flavor and concentration that defines a Husch late harvest wine. The vineyard showed little botrytis (the “noble rot” often associated with late harvest wines) on the small, rose colored berries but the intensity of the flavors hinted early at a great wine. As always, rain or the threat of rain forced our hand and this year’s grapes were picked, as in 2003, on Halloween day.

Aromas of beeswax and honeysuckle, lychee, spiced apricot, citrus rind and rose petal grace the nose. The palate highlights apricot and lychee with nuances of nutmeg and cinnamon. The mouthfeel is broad and full with lingering viscosity and balanced acidity. A hint of petrol and jalapeno play on the finish. Husch late harvest Gewurztraminer will gain complexity and richness over the next 5-10 years.

Harvest Date: October 31, 2006  
Sugar at Harvest: 27.5° Brix  
Alcohol: 10.5%  
Residual Sugar: 11.7%  
Total Acid: 0.60 g/100mL  
Cases Produced: 148