



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 2009 growing season yielded sufficient fruit enabling us to leave a portion of our favorite block unpicked for our late harvest gamble. A French technique known as *passerillage* was applied to help push the sugars along. This technique involves cutting the canes on which the grape clusters are growing. No longer connected to the vine, the clusters are held in place by the trellis system as they begin to desiccate in the cool fall weather. As the water content of each berry diminishes the concentration of flavors and sweetness increases. This is the third time we employed this technique. We picked the fruit a few days before Halloween – three and a half weeks after our normal pick of Gewurztraminer.

Aromas of honeysuckle, rose petal, caramel apple and honey grace the nose, while the palate is highlighted by white peach, apricot and nuances of honey and tea. The 2009 Late Harvest finishes with a beautiful yet subtle nuttiness. The mouth-feel is broad and full with lingering viscosity and balanced acidity. Husch Late Harvest Gewurztraminer will gain complexity and richness over the next 5-10 years. This wine pairs wonderfully with a creamy Roquefort cheese.

Harvest Date: October 29, 2009

Sugar at Harvest: 29° Brix

Alcohol: 11.6%

Residual Sugar: 12.6%

Total Acid: 0.65 g/100mL

Cases Produced: 113