



History

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.

Winemaking

In 2014 we rolled the dice and left a large portion of our Gewurztraminer un-leafed, with the hope of encouraging “noble rot”, formally known as botrytis. As the growing season progressed, the cool foggy mornings and warm days did lead to the onset of botrytis in some areas of the vineyard. To cap it off and push the sugars even higher, we used an age-old technique the French call *passerillage*. This entails cutting the canes, which in turn stops the transport of water to the grapes. This yielded perfectly sweet grapes that were hand-harvested, sorted, and cool fermented. We tasted daily through the course of fermentation and at the point where the sugar and acid found balance, the wine was filtered to remove the yeast and arrest the fermentation.

Tasting Notes

Extravagant notes of honey, dried apricot, orange marmalade, jasmine, and clove spice dominate the aromatics of this wine. The sweetness is balanced with brilliant acidity. Husch’s Late Harvest Gewurztraminer will continue to gain complexity and richness over the next 7-10 years. Enjoy this wine as an aperitif with strong cheeses such as Roquefort and Munster, or roasted walnuts, pineapple upside-down cake, or apple crème brûlée tart.

Appellation: Anderson Valley

Fermentation: Stainless steel tank

Maturation: 4 months in tank

Alcohol: 11%

Cases produced: 662

Sugar at harvest: 34° Brix

Harvest date: October 10

Total acid: 10.1 g/L

Residual sugar: 19%

Cellaring: 7 - 10 years with careful aging