



The vines which produced the grapes for this wine were 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 also added new Gewurztraminer fields to our vineyards to take advantage of our unique soil and climate which seem so well suited to this grape.

The 2006 vintage consists of fruit from three distinct picks harvested over the course of a week. As always we start the pick in the early morning so we can begin the winemaking process with cool juice. After two days of tank settling, the aromatic juice was racked and a slow, cold fermentation was initiated. This slow process, lasting four weeks, allows the wine to retain more of the spicy and floral nuances that define the varietal.

Intense floral aromas of rose petal, gardenia and honeysuckle couple with the subtle perfumed spice notes of ginger and green tea. In the mouth the wine confirms its floral and spice character and shows zesty citrus and concentrated lychee-nut. The mouthfeel is crisp but hints at a broad and slightly oily texture on the mid-palate, the finish is zesty. Delight in the Husch 2006 Gewurztraminer with Asian cuisine, fresh fruit and cheeses, turkey dinner, or on a warm afternoon.

Harvest dates: September 23-28, 2006

Sugar at Harvest: 23.2-24.3° Brix

Alcohol: 13.57%

Residual Sugar: 0.62%

Total Acid: 0.61 g/100mL

Cases Produced: 2,303