



HUSCH  
E S T A T E B O T T L E D

2009  
ANDERSON VALLEY  
GEWURZTRAMINER

GROWN, PRODUCED AND BOTTLED BY THE H.A. OSWALD FAMILY  
PHILO, CA, ALCOHOL 13.7% BY VOLUME, RESIDUAL SUGAR 0.6% BY WEIGHT

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 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 2009 vintage includes fruit from three separate vineyard blocks harvested on four different days in late September and early October. As always we start each pick in the early morning so we can begin the winemaking process with cool fruit. After pressing and two days of tank settling we started a slow fermentation that lasted about four weeks. Over the years we have learned that this drawn-out process allows the wine to retain more of the spicy and floral nuances that define world-class Gewurztraminer.

Aromas of pineapple, green tea, mandarin orange and honeysuckle greet the nose. The first sip reveals flavors of ripe melon, lychee-nut, and an inviting spice character. This mix of floral, spice, and fruit notes makes the wine a pleasure to drink in its youth, although the structure of the wine suggests an additional year or two of aging would be worth the wait. Delight in the Husch 2009 Gewurztraminer with Asian cuisine, fresh fruit and cheeses, turkey dinner, or on a warm afternoon.

Harvest dates: September 22 - October 6, 2009

Sugar at Harvest: 23-25.5° Brix

Alcohol: 13.7%

Residual Sugar: 0.6%

Total Acidity: 0.55g/100mL

Cases Produced: 1,666