



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 expanded our Gewurztraminer fields to take advantage of our unique soil profile and climate which is so well suited for this grape.

The 2010 vintage includes fruit from three separate vineyard blocks harvested on three different days in mid October. We started each pick at first light so we could begin the winemaking process with cool fruit. After pressing and two days of tank settling, we inoculated the juice and began a slow, cold 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.

The traditional aromas of lychee, honeysuckle and spice greet not only the nose, but the palate too. The 2010 Gewurztraminer has an exquisite brightness and juiciness on the palate that is reminiscent of mandarin orange. 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. Indulge your senses by pairing this wine with a favorite curry dish, all types of spicy Asian, Indian, or Mexican cuisines, as well as fresh tropical fruits, smoked salmon, or a ginger glazed honey ham.

Harvest dates: October 8 – October 19, 2010
Sugar at Harvest: 24.4-24.6° Brix
Alcohol: 13.8%
Residual Sugar: 0.7%
Total Acidity: 0.61g/100mL
Cases Produced: 945