



HUSCH

2023 Late Harvest Gewurz

Anderson Valley



History

Gewurztraminer, one of the four noble grapes from the Alsace region of France, has a long history as a late harvest wine. For any given year though, a successful result is far from guaranteed; it is possible only in those vintages with cooperative weather, ample fruit set, and a patient winemaker.

Winemaking

While we saw some heat during the early part of the 2023 growing season, veraison temperatures were moderate and cooled off quickly as harvest progressed. As we proceeded with picking the Gewurztraminer for our dry wines, we left a modest amount of unpicked fruit to become ultra-ripe grapes, preferably with “noble rot,” or botrytis. This development accentuates the luscious flavors of amazing late harvest wine. On a cool autumn morning in November, the fruit reached its peak point of ripeness and was hand harvested. At almost four tons, we spent time carefully sorting the grapes followed by cold fermentation. When the sugar and acid came into balance, we filtered the wine to arrest the ferment.

Tasting Notes

Our 2023 Late Harvest Gewurztraminer features rich aromatics of dried apricot, honeysuckle and clove. On the palate the rich sweetness balances the bright acidity; you will find notes of wildflower honey, candied orange, cinnamon and ginger. This concentrated wine will continue to gain complexity and richness over time, and will shine as either an aperitif or digestif. We love pairing this wine with strong cheeses such as Stilton or Roquefort, a savory foie gras, or a decadent Crème Brûlée.

Harvest:	Nov 2 at 33.2° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	4 months in tank
Titrateable acidity:	8.0 g/L (pH 3.5)
Alcohol:	10%
Cellaring:	7 - 10 years with careful aging