



HUSCH

2024 Late Harvest Gewurz

Anderson Valley, Mendocino County



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, 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

This Gewurztraminer at Husch took its “sweet” time to come to fruition. After picking the majority of the grapes for our dry wine, we left a modest amount of fruit to become ultra-ripe grapes, preferably with “noble rot,” (botrytis). In late October, the fruit reached its peak point of ripeness and everyone at Husch joined to celebrate the end of harvest by hand picking together. The carefully sorted grapes were then crushed, followed by a cold fermentation. When the sugar and acid came into balance, we filtered the wine to arrest the ferment.

Tasting Notes

Our 2024 Late Harvest Gewürztraminer reveals an intensely perfumed bouquet of lychee, rose petal, and warm spice. Rich sweetness is beautifully offset by refreshing acidity, with flavors of golden honey, candied citrus peel, and cardamom unfolding on the palate. This concentrated wine will age beautifully and will shine as either an aperitif or digestif. This wine pairs perfectly with bold cheeses or complements aromatic, spice-driven cuisine such as Indian or Southeast Asian. For dessert, try it with crème brûlée or a citrus-forward pastry.

Harvest:	October 25 at 26.2° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	5 months in tank
Titratable acidity:	7.4 g/L (pH 3.5)
Alcohol:	10.5%
Cellaring:	7-10 years with careful aging

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