



History

Gewurztraminer was part of the winery's foundation in the early years, and the grape continues to thrive in our unique soils and cool climate. Our old vines were part of the original planting at Husch in 1968. They continue to produce beautifully aromatic fruit, producing the trademark pink and rust-colored berries.

Winemaking

Following in the footsteps of the Alsatian winemakers, we carefully choose our harvest date to find the perfect moment when the flavors are ripe but the grapes still have enough crisp acidity to build a balanced wine. In 2021 we hand-harvested the grapes from four different blocks on four different nights. Picking in the dark of the night yields grapes that are cold and ideal for winemaking, a modern improvement that would meet with approval from our Alsatian tutors. We crush and press the fruit at daybreak and then begin a long, cool fermentation designed to preserve the aromatic character of Gewurz.

Tasting Notes

Far easier to drink than it is to pronounce, our 2021 Gewurztraminer (just say guh-vertz) features lifted aromas of jasmine, rose petal, and exotic spice, with lush fruit notes of lemon, pear, and tart apricot. The classically Alsatian flavors and bright, focused acidity carry through to a long and pleasant finish. A pleasure to drink in its youth, this wine will reward the patient few after some time in the cellar. This food-friendly wine pairs with Pad Thai, sharp cheeses, tuna carpaccio, or spicy sausage.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks

Maturation: Three months in tank

Alcohol: 13.9%

Cases produced: 2,154

Sugar at harvest: 21.7° - 24.0° Brix

Harvest dates: September 2 - September 10

Titrateable acid: 5.0 g/L

pH: 3.3

Cellaring: 1 - 5 years with careful aging