



### 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, yielding the trademark pink and rust-colored berries.

### Winemaking

Following in the footsteps of the Alsatian winemakers, we patiently wait to harvest until the perfect moment when the flavors are ripe but the grapes still have enough crisp acidity to build a balanced wine. In 2022, we hand-harvested the grapes from our estate on two different nights. Picking at night keeps the grapes 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. Temperature, coupled with our yeast strain selection, helps to produce an aromatic Gewurztraminer that we are proud to share.

### Tasting Notes

Far easier to drink than it is to pronounce, our 2022 Gewurztraminer (just say guh-vertz) features lifted aromas of jasmine, rose petal, and ginger, with vibrant notes of grapefruit 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 Muenster cheese and dried fruit, Pad Thai, tuna carpaccio, or Moroccan-style chicken.

**Appellation:** Anderson Valley

**Fermentation:** Stainless steel tanks

**Maturation:** Five months in tank

**Alcohol:** 13.9%

**Cases produced:** 1,723

**Sugar at harvest:** 23.0° - 23.3° Brix

**Harvest dates:** September 16 - September 17

**Titrateable acid:** 5.3 g/L

**pH:** 3.3

**Cellaring:** 1 - 5 years with careful aging