



HUSCH

2023 Dry Gewurztraminer Anderson Valley



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 2023, 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 2023 Gewurztraminer (just say guh-vertz) offers a captivating bouquet of honeysuckle, lychee, and a hint of ginger, complemented by zesty notes of pineapple and juicy pear. The vibrant, Alsatian character is balanced by bright acidity and a lively minerality that extends into a long, invigorating finish. Enjoyable now, this Gewurztraminer will also develop further complexity with some aging. It pairs beautifully with creamy brie, spicy Sichuan dishes, grilled seafood, or a fresh fruit salad.

Harvest:	Sept 27-Oct 6 at 22.2°-23.7° Brix
Fermentation:	Stainless steel tanks
Maturation:	5 months in steel tanks
Titrateable acidity:	5.7g/L (3.22 pH)
Alcohol:	13.9%
Cellaring:	1-5 years with careful aging