



HUSCH

2024 Dry Gewurztraminer

Anderson Valley, Mendocino County



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 2024 we had an amazing growing season with our fruit coming to ripeness a little earlier than usual. Picking at night kept the grapes cold and ideal for winemaking, a modern improvement that would be met 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 2024 Gewürztraminer (just say guh-vertz) showcases expressive aromas of rose petal, lychee, and a touch of baking spice, alongside vibrant notes of peach and citrus peel. The wine is rich yet refreshing, with a beautiful balance of bright acidity and delicate sweetness. Enjoy it now with creamy burrata, spicy kimchi fried rice, grilled mahi-mahi with citrus salsa, or a green tangy salad with goat cheese and candied pecans.

Harvest:	September 12 at 23.0° Brix
Fermentation:	Cold fermented in steel tanks
Maturation:	4 months in tank
Titratable acidity:	5.2 g/L (pH 3.3)
Alcohol:	13.9%
Cellaring:	1-5 years with careful aging

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