



History

Our grandmother Beatrice Oswald enjoyed the sweeter things in life, and she convinced our grandfather to begin crafting non-alcoholic juice in the early 1980s. Having grown up with these juices on our table, we are thrilled to resurrect the Husch recipe for homemade varietal grape juice to share with our children, and yours!

Juicemaking

This juice is made from 100% Anderson Valley Gewurztraminer grapes fresh from our estate vineyard. Picked at the perfect sweetness, the grapes were crushed, pressed, and stored at near-freezing temperatures to protect the juice from the active yeast that commandeer the winery during harvest. Only when ambient yeast populations return to normal, months after harvest, do we warm and quickly bottle this non-alcoholic, unpasteurized juice.

Tasting Notes

Farm-fresh aromas of stone fruit, fresh mandarin orange, rosehip, honeysuckle and lychee burst from the glass. In addition to these fantastic aromatics, an underlying ginger spice carries through a long-lasting finish. Enjoy the 2021 Gewurztraminer juice with the whole family; it will be a special treat for everyone.

Appellation: Anderson Valley

Alcohol: 0%

Cases produced: 110

Sugar at harvest: 21.7° Brix

Harvest date: September 2

Cellaring: Drink within 6 months