



History

Our old vines date back to the original planting of Husch in 1968 and continue to produce dorée, or rust-colored, berries with amazing varietal character. Gewurztraminer, along with Chardonnay and Pinot Noir, was the foundation of the winery in the early years and the grape continues to thrive in our unique soils and cool climate

Winemaking

We hand harvested the grapes over the course of several different nights to capture each block at its optimum ripeness. The careful timing of harvest allows us to find the ideal balance between achieving a ripe aromatic profile and maintaining acidity – a goal that dates back centuries in the Alsatian region. With the grapes just right, we gently press, cool ferment and finally age the wine in stainless steel tanks prior to bottling.

Tasting Notes

Way more fun to drink than it is to pronounce, Husch's Dry Gewurztraminer (just say guh-vertz) is simply irresistible. It tempts with aromas of honeysuckle, jasmine, and grapefruit. Even just a small sip of this lively wine fills your whole mouth with rich flavors. Perfect on its own, or try with chicken butter lettuce wraps with a spicy peanut sauce or warmed camembert with honey and walnuts. Unlike some other white wines, your Gewurz will age wonderfully when carefully cellared.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks

Maturation: 5 months in tank

Alcohol: 13.6%

Cases Produced: 1274

Sugar at Harvest: 22.0–23.4° Brix

Total Acidity: 5.8 g/L

pH: 3.33

Cellaring: 1-10 years with careful aging