

Chasing Harvest Wines



Chasing Harvest was created by husband and wife, Michael Kush and Jennifer Kingen Kush from Chicago.

'Chasing harvest' is a wine industry term that describes travel between the northern and southern hemispheres for extra vintage seasons in one year.

With just our passports and backpacks, a passion for adventure, travel, and wine inspired us to 'chase harvest' across five continents, eight countries, and 28 vintages. We use our experiences of the world's greatest wine regions to handcraft our limited wines.

Our journey has taken us all over the world from the vineyards of Burgundy and Cahors, France; to the slopes of the Mosel; the Western Cape of South Africa; Sonoma, California; Italy and Argentina; historic Douro Valley, Portugal and its antipodes Central Otago, New Zealand. We are grateful to all of the talented winemakers we have worked with along the way.

Of all the world's wine regions that we've worked, Central Otago, New Zealand and the Douro Valley, Portugal have inspired us most where we have now worked for the past 12 years.



Both locations feature epic scenery, but couldn't be more different in climates, traditions and wines. Our goal is to spare no effort in crafting characterful wines that reflect these unique regions.



Chasing Harvest Label

Our label is based on a classic 1950's bus roll. 'Making All Stops,' it lists the destinations of our travel. Each country represents a place we have worked the harvest developing our craft as winemakers.

This concept captures the spirit of our lives and project because for us, the journey has always been part of the adventure.

2017 Chasing Harvest Douro 'Old Vine Field Blend' Tinto, Portugal

(107 cases produced)

A wine that continues in the tradition of the previous vintages from the Quinta da Costa single vineyard located in the upper Pinhao Valley of the Douro region.

The wine again features a couple specific and prized very old 'Vinhas Velhas' field-blend sections of the quinta whose vines reach up to 100 years in age and feature dozens of unique Portuguese varieties.

The fruit was carefully hand sorted back at the winery with a small percentage of whole cluster included and the wines were fermented cool with indigenous yeasts and extracted gently with a moderately long maceration period of 21 days.

After gentle pressing the wines were racked to larger 500 liter french oak barrels for 12 months.

