

## 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.

### 2018 Chasing Harvest Central Otago Riesling, New Zealand

(66 cases produced)

Sourced from a single vineyard located in the heart of the Bannockburn sub-region of Central Otago.

Hand harvested and ripe clusters were sorted in the winery, destemmed and crushed the fruit was left to macerate on the skins overnight. Gently pressed and after cold-settling, the wine was raked to very old neutral french oak barrels. Fermented long and cool, the wine was left with a very minimal amount of residual sugar to balance with the acidity. The wine remained on its lees over the course of the winter before being bottled in the spring.

This single vineyard wine expresses aromas of white peach, honeycomb, dried apricots, white flowers, and mineral notes. It has crisp acidity and a long finish.

***‘Fabulous bouquet of Riesling with lemongrass and lime-flower, citrus peel and red apple, flowers and wet stone mineral suggestions. On the palate - crisp, mouth-watering, fruity, expressive textures and finishing dry. A delicious wine with precision, laser-beam acidity and a core of lemon, lime, apricot and apple flavours. Drinking well now and through 2026+.’ 94 Points. Cameron Douglas MS, March 1, 2020.***

