

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 26 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 10 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.



2013 Via Bannockburn Pinot Noir, Central Otago, New Zealand

(74 cases produced)

In 2013 we did something that we have not done before. We bottled two separate single vineyard Pinot Noirs.

The 2013 Chasing Harvest Via Bannockburn was sourced from The Sluicings vineyard located along the famed Felton Road. A prized vineyard I had worked with previously in 2010 and I was excited to have the opportunity again.

We take a minimally interventionist approach with our winemaking and we do the best we know how. The grapes were sorted at the winery, and as usual a small percentage of whole cluster grapes were added to the ferment. We do as much as we can with gravity and without the use of a pump the grapes were deposited in a traditional open-top fermenter. A moderately long maceration of 28 days with

very gentle punch downs during it’s time in the vat. Gently pressed the wine was racked by gravity to French burgundy barrels. After a year in barrel, again looking at all our options, we bottled this wine separate without any fining or filtration.

This wine expresses aromas of wild berries, crushed dark cherries, earth and subtle spice along with the emblematic depth, richness and structure that are features of this unique sub-region.

