

## 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 25 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 8 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 Chasing Harvest Douro DOC Vinho Branco, Portugal, (45 cases produced)**



### THE VINEYARDS

This wine is sourced from a couple exceptional ‘Vinha Velha’ old vine vineyards near to the Quinta da Costa but with higher elevations. The two vineyards are of considerable age. The first is approximately 100 years old or greater and the second with very good provenance reaching 130 years in age.

### THE VINTAGE

The growing season was largely cooler than normal with good amounts of rainfall during the previous winter and into the spring. Hot temperatures returned in late June, and the fruit quality was very high. Harvesting occurred under ideal

conditions and before significant rains that arrived at the end of September.

## WINEMAKER'S NOTES

A unique barrel fermented and aged white blend sourced from an exceptional 'Vinhas Velhas' old vine vineyards near to the Quinta da Costa but with higher elevation. The vines are considerable old reaching 130 years in age.

Unique portuguese varietals including Gouveio, Rabigato, and Viosinho were hand harvested and carefully sorted back at the winery before being gently pressed. After cold settling the wine was racked to neutral white french oak barrels and similar to our reds fermented naturally with indigenous yeasts. The wines remained in barrel resting on its lees for 11 months. A very limited amount of barrel stirring was employed to enhance the texture of the wine and introduce complexity.

The wine expresses citrus and stone fruit aromas, minerality, and a creamy texture with an elegant finish.

Cheers!

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