

# 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.



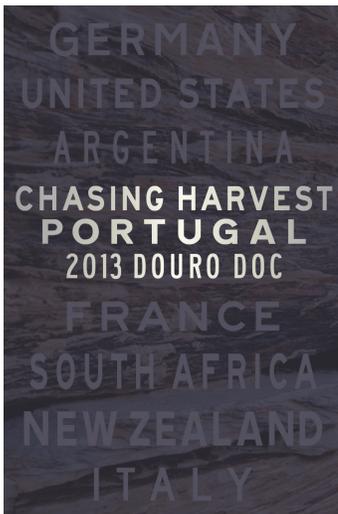
Both locations feature epic scenery, but couldn’t be more different in climates, traditions and wines. Our goal is to spare no effort in crafting characterful wines that reflect these unique regions.

## 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 ‘Via Rock and Stone’ Tinto, Portugal

(160 cases produced)

This is the first vintage for a new wine that is meant to respect some of the great traditions of the Douro. This wine is sourced from wines 50 - 60 year old vines from the single Quinta da Costa vineyard. A careful determination was made to harvest select sections of Touriga Nacional (31%), Tinta Roriz (39%), and Touriga Franca (30%). The wine fermented naturally in a traditional stone lagar and treaded by foot.

The wine was then aged in a combination of neutral barrel and stainless steel tank to preserve varietal and Douro character. ‘Via Rock and Stone’ reflects the two defining features of this wine, the vines grow in schist rock soil and then is fermented in a traditional granite stone lager. The wine expresses aromas of dark fruits, blackberries and violets with richness, good acidity and a lingering finish.