



Husch Vineyards planted the first Pinot Noir vines in the Anderson Valley, 37 years ago, in a special place we call “The Knoll.” These old vines thrive in an outcropping of sandstone with shale lenses-possessing good drainage. The Knoll consistently produces high quality Pinot Noir due to these unique soils. Overlooking the Navarro River, the Pinot Noir grapes in the Knoll benefit from the cool night air and morning fog.

After hand harvesting, 75% of the Pinot Noir grapes were crushed and destemmed, while the remaining 25% were whole cluster, then fermented in small open-top bins. The must was gently punched down 3 times per day, by hand, during fermentation and then transferred to the press. The lot was aged in 50% new French oak for 15 months with minimal handling.

The 2005 Knoll Pinot Noir shows aromas of black cherry, violets, and vanilla. The full palate reveals cherry, berry, spicy sassafras, hints of forest floor and toasted oak. This wine will develop complexity and the Knoll’s characteristic earthy tones with additional bottle age.

Harvest Date: September 19, 2005
Sugar at Harvest: 24.4° Brix
Alcohol: 13.9%
Total Acid: 0.76g/100ml
Cases Produced: 425