



Husch Vineyards planted the first Pinot Noir vines in the Anderson Valley 35 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 destemmed, while the remaining 25% were left as whole cluster to begin fermentation in small open-top fermenters. During fermentation the must was gently punched down three times per day by hand. The must was then transferred to press, just before finishing fermentation for a gentle squeeze. This lot was aged in French oak (50% new) for 15 months with minimal handling.

The 2006 Knoll Pinot Noir shows aromas of black cherry, cola, violets, and vanilla. The palate reveals cherry, strawberry, clove and spicy sassafras. A hint of forest floor mingles well with the toasted oak. This wine will develop complexity and the Knoll’s characteristic earthy tones with additional bottle age.

Harvest Date: September 23, 2006

Sugar at Harvest: 25.0° Brix

Alcohol: 14.2%

Total Acid: 0.59 g/100mL

Cases Produced: 430