



Husch Vineyards planted the first Pinot Noir vines in the Anderson Valley back in 1971 on a special piece of land that 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 grapes in the Knoll benefit from the cool night air and morning fog.

The 2011 vintage was cool the whole way through, which led to a small but intense crop. The hand-picked bunches were carefully sorted, and transferred to small open-top fermenters. Of these, 75% were de-stemmed, while the other 25% remained as whole clusters. During the fermentation we gently punch down the grapes three times a day by hand. The must was then transferred to press, just before finishing fermentation for a gentle squeeze. This wine was aged in French oak (50% new) for 17 months with minimal handling.

The 2011 Knoll is a terroir driven wine that speaks to the quality of Anderson Valley Pinot Noir. The wine exhibits elegant aromas and flavors of cherry, pomegranate, sarsaparilla, clove, rose hips, cedar, and vanilla. Leading with elegance, and finishing with richness and depth, the Knoll is a pleasure to the palate. Have no hesitation to drink the wine in its youth, but have confidence it will continue to evolve nicely in bottle for the next 5-7 years. The Knoll is an excellent wine to pair with food, such as slow roasted pork, truffle fries, frisee lardon salad, or pan seared duck breast. Cheers!

Harvest date: October 15-16
Sugar at harvest: 23.9-24.2° Brix
Alcohol: 13.7%
Total acid: 5.6 g/L
Cases produced: 525