



History

Husch Vineyards planted the first Pinot Noir vines in the Anderson Valley back in 1971 on a special piece of land known as “The Knoll.” Overlooking the Navarro River, the old vines thrive on a south-facing outcrop of sandstone with shale lenses and excellent drainage. The cool night air, morning fog, and afternoon sun slowly ripen small berries with excellent concentration and developed structure. The Knoll consistently produces high quality Pinot Noir due to the microclimate, unique soil, vine age, and pedigree.

Winemaking

Known for its distinguished quality and character, the fruit from The Knoll is treated like royalty at harvest. After being carefully hand-picked and sorted, the grape clusters start their fermentation in open-top fermentation bins. For about 25% of our fruit, we do not de-stem the grapes, rather keeping them whole and attached to the stem in “whole cluster” fermentation. We find that this traditional practice adds to the wine’s complexity and body. Each bin is punched down by hand two to three times daily. After a gentle pressing, the wine is moved to French oak barrels for aging with minimal interference.

Tasting notes

Our 2018 Knoll Pinot Noir reveals the depth to be found in Anderson Valley Pinot Noir. The nose is brooding and complex, with robust fruit aromas of black cherries, plums, and blueberries wrapped in a cloak of cloves, vanilla bean, black tea, and allspice. The mouthfeel delivers fine tannins, a long, layered finish, and a satisfying note of crushed gravel. For a Pinot Noir, the Knoll is surprising capable of holding up to bolder meals. Pair with pan-seared duck breast, roasted or grilled poultry, mushroom tortellini, or nutty cheeses like Gruyere. Delicious and approachable in its youth, this wine will also evolve with time in the bottle.

Appellation: Anderson Valley

Fermentation: ¾-ton open top fermenters

Maturation: 10 months in barrels (40% new)

Alcohol: 14.4%

Cases produced: 221

Sugar at harvest: 26.6° Brix

Harvest date: September 27

Titrateable Acid: 5.7 g/L

pH: 3.6

Cellaring: 5 - 7 years with careful aging