



### 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

Sure to be a favorite with pinot lovers, this vintage of *Knoll* balances bright red fruit aromas with more complex earthy aromas. This contrast continues on the palate as the firm tannin structure frames exciting raspberry flavors. Nuances of vanilla, earth, and spice join the party as the wine stretches into a long dreamy finish. Food friendly is an understatement – this wine is ready to bring Greek style lamb chops, stuffed mushrooms, or baked farro with roasted vegetables to life. Drink your first bottle today but cellar that second bottle for a special treat in a couple years.

**Appellation:** Anderson Valley

**Fermentation:** ¾-ton open top fermenters

**Maturation:** 10 months in barrel (52% new)

**Alcohol:** 14.2%

**Cases produced:** 548

**Sugar at harvest:** 25.1° Brix

**Harvest date:** September 28

**Titrateable Acid:** 5.2g/L

**pH:** 3.6

**Cellaring:** 5 - 7 years with careful aging