



HUSCH

2021 Knoll Pinot Noir

Anderson Valley

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 22% 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 captivate Pinot Noir enthusiasts, the 2021 *Knoll* reveals a harmonious blend of vibrant red fruit aromas and intriguing earthy undertones. On the palate, the wine showcases a rich tapestry of succulent raspberry and red cherry flavors, framed by a well-structured tannin profile. Subtle layers of vanilla, forest floor, and a hint of clove add depth and complexity, leading to a gracefully extended, elegant finish. This versatile Pinot Noir pairs beautifully with roasted duck, wild mushroom risotto, or a charcuterie board featuring cured meats and aged cheeses.



Harvest:	Oct 8 at 26.6° Brix
Fermentation:	Tanks and ¾-ton fermenters
Maturation:	10 months in barrel (30% new)
Titrateable acidity:	5.5 g/L (3.64pH)
Alcohol:	14.4%
Cellaring:	5-7 years with careful aging