



HUSCH

2022 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, fruit from *The Knoll* is treated like royalty at harvest. Hand-picked and sorted, the grape clusters start their fermentation in open-top fermentation bins. One quarter of our fruit is kept intact and attached to the stem in “whole cluster” fermentation. 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

Complex in its aromatics and flavors, the 2022 *Knoll* reveals a harmonious blend of lifted cranberry and pomegranate aromas with delicate floral notes. On the palate, the wine showcases a refined interplay of tart cherry and rhubarb flavors, supported by a silky tannin structure. Nuances of rose petal, crushed stone, and a whisper of baking spice add elegance and nuance, leading to a long, vibrant finish. This expressive Pinot Noir pairs beautifully with seared salmon, herbed pork tenderloin, or a roasted beet salad with goat cheese.

Harvest:	Sept 30 - Oct 3 at 23.4° - 23.8° Brix
Fermentation:	Tanks and ¾-ton fermenters
Maturation:	10 months in barrel (42% new)
Titrateable acidity:	5.2 g/L (3.7pH)
Alcohol:	14.4%
Cellaring:	5-7 years with careful aging