



HUSCH

2023 Knoll Pinot Noir

Anderson Valley, Mendocino County



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

The 2023 Knoll reveals a darker, more brooding side of Pinot Noir. Aromas of black cherry, ripe raspberry, and plum are layered with hints of violet, forest floor, and warm baking spice. On the palate, rich dark berry flavors unfold with a fuller texture and slightly firmer tannins, balanced by vibrant acidity and subtle notes of crushed stone and toasted oak. This bold yet elegant Pinot Noir pairs beautifully with duck breast, grilled salmon, wild mushroom risotto, or aged Gruyère.

Harvest:	October 8 at 26.6° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	10 months in barrel (33% new)
Titratable acidity:	5.6 g/L (pH 3.6)
Alcohol:	14.4%
Cellaring:	5-7 years with careful aging

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