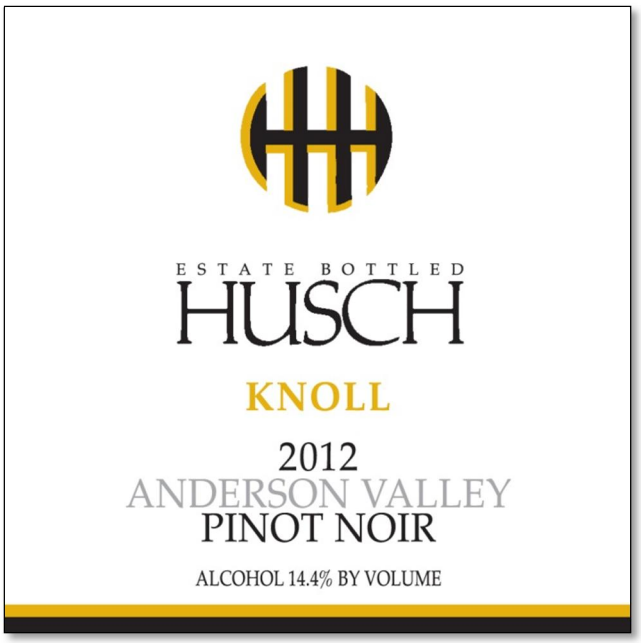


**History**
Husch Vineyards planted the first Pinot Noir vines in the Anderson Valley back in 1971 on a special piece of land that we call "The Knoll." These old vines thrive in an outcropping of sandstone with shale lenses, possessing good drainage. The Knoll consistently produces high quality Pinot Noir due to these unique soils. Overlooking the Navarro River, the grapes in the Knoll benefit from the cool night air and morning fog.

**Winemaking**
With a textbook growing season in 2012 the grapes matured to picture-perfect ripeness with ease. After hand harvesting early in the morning, we transferred the cold grapes into small open top fermenters. We left 20% of the fruit in its whole cluster form when loading the fermenters, a time-proven technique to add richness and spice to the finished wine. Once fermented to dryness, the wine was then maturated in French oak, 50% new, for 17 months with minimal handling.

**Tasting Notes**
An instant classic, our 2012 Knoll Pinot Noir, is as deep with its color as it is rich with flavor. Heady aromas of ripe cherry and strawberry dominate the nose, while subtle undertones of clove, cedar, and oak round out the aromatic profile. On the palate the wine is full, round, and everlasting. This bolder style of Pinot Noir will pair wonderfully with pork belly, cassoulet, or Mt. Tam triple cream cheese.

**Appellation**: Anderson Valley
**Fermentation**: ¾ ton open top fermenters
**Maturation**: 17 months in French oak, 50% new
**Alcohol**: 14.4%
**Cases produced**: 247

**Sugar at harvest**: 24.7° Brix
**Harvest date**: September 27
**Total acid:** 6.0 g/L
**pH**: 3.6
**Cellaring:** 5-7 years with careful aging