



History

To celebrate the release of its 40th vintage of making Pinot Noir, Husch has crafted three vineyard-designated wines showcasing the wonders of Anderson Valley Pinot Noir. This release is a very limited bottling crafted from grapes grown in Husch's Knoll vineyard. The Knoll, a shale outcropping that overlooks the Navarro River, is the site of Anderson Valley's first planting of Pinot Noir. Many of the original vines remain today, creating not only a beautiful wine but a sense of history that dates back to 1971. Wines crafted from the Knoll showcase what makes Anderson Valley so special for Pinot Noir.

Winemaking

Idyllic weather in 2013, along with the gifted guidance of vineyard manager Al White, The Knoll yielded grapes of supreme quality. Hand harvested and sorted, we transferred the cold grapes into small open top fermenters, of which 20% were whole clusters. Fermented to dryness, the wine was then matured in French oak, 50% new, for 16 months with minimal handling.

Tasting notes

Driven and distinguished by terroir, our 2013 Knoll Pinot Noir is deep in color and beautiful to smell. Sporting aromas of black cherry cola, strawberry, violet, clove and cedar, this wine is exceedingly layered. Flavors matching the aromas are carried by supple tannins and balanced acidity. The Knoll will work wonderfully at the dinner table and pair with everything from a lamb T-bone to roasted chicken. It is a wine approachable in its youth and will be graceful with age.

Appellation: Anderson Valley

Fermentation: ¾ ton open top fermenters

Maturation: 16 months in barrels

Alcohol: 14.2%

Cases produced: 485

Sugar at harvest: 25.4° Brix

Harvest dates: September 14th

Total acid: 6 g/L

pH: 3.63

Cellaring: 5-7 years with careful aging