



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 and shale, possessing good drainage. Overlooking the Navarro River, the vines in the Knoll benefit from the cool night air and frequent morning fog. With this combination of great soils and great weather the Knoll consistently produces the highest quality Pinot Noir.

Winemaking

In 2014 we endured our last year of drought resulting in a modest crop of small berries and reduced yield. We picked the grapes by hand and sorted out any defective clusters. Then we put the fruit into small, open-top fermentation bins, with about 70% of the fruit crushed and the remaining 30% preserved in “whole cluster” form. Primary fermentation lasted 10 days, shortly thereafter the grapes were pressed to French oak barrels, 50% new, where the wine underwent malolactic fermentation and matured for 10 months with minimal handling.

Tasting notes

To fully understand the complexity of Anderson Valley Pinot Noir, you must try our 2014 release from the Knoll vineyard. Captivating aromas of summer cherry, strawberry, blood orange, lilac, clove, and humidor make this wine a joy to smell. Flavors that mimic the aromas are supported by perfectly integrated tannins and balanced acidity. Delightful on its own, but designed for food, this wine will pair nicely with pan seared duck breast, smoked salmon, mushroom tortellini, and creamy cheeses. Approachable in its youth and graceful with age.

Appellation: Anderson Valley

Fermentation: $\frac{3}{4}$ ton open top fermenters

Maturation: 10 months in barrels

Alcohol: 14.2%

Cases produced: 214

Sugar at harvest: 25.5° Brix

Harvest dates: September 10

Total acid: 6.1 g/L

pH: 3.7

Cellaring: 5-7 years with careful aging