



### 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.” These old vines thrive on a south facing outcrop of sandstone with shale lenses and good drainage. Overlooking the Navarro River, the grapes on the Knoll benefit from the cool night air, morning fog and afternoon sun. The Knoll consistently produces high quality Pinot Noir due to these unique soils, site, age and pedigree.

### Winemaking

Known for its distinguished quality and character, the fruit from The Knoll is treated like royalty at harvest. After being carefully hand-picked and sorted, the grape clusters started their fermentation in open top fermentation bins. We keep the berries intact on 30% of the fruit creating a “whole cluster” fermentation that adds to the wine’s complexity. After pressing, the wine is moved to French oak barrels, 50% new, for 10 months aging with minimal interference.

### Tasting notes

To fully understand the complexity of Anderson Valley Pinot Noir, you must try this 2016 Knoll. Captivating aromas of summer cherry, strawberry, lilac and clove with rich flavors of deep red fruit, all supported by 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 soft cheeses. Approachable in its youth, this wine will also evolve gracefully with age.

**Appellation:** Anderson Valley

**Fermentation:** <sup>3</sup>/<sub>4</sub> ton open top fermenters

**Maturation:** 10 months in barrels

**Alcohol:** 14.2%

**Cases produced:** 201

**Sugar at harvest:** 25.6° Brix

**Harvest dates:** September 8

**Total acid:** 6.2 g/L

**pH:** 3.5

**Cellaring:** 5 - 7 years with careful aging