



2013 CRU PINOT NOIR

Harvest Dates

September 21 – October 7, 2013

Barrel Age

11 months in French Oak, 60% new

Cooperage

Tonnellerie 'O', Francois Frères, Remond

Bottling Date

August 13, 2014

Alcohol

13.9%

Release Date

Spring 2015

Fulfilling his mantra of "Winemaking begins in the vineyard", in 2010 Keith Emerson began pursuing opportunities to work with growers in one of the premier pinot noir locations in the country – Oregon's Willamette Valley. For our 2013 vintage of Cru Pinot Noir, Emerson has crafted a wine as unique as the terroir where this varietal thrives. While brilliantly expressive of the Willamette Valley, one can't help but think Burgundian while enjoying this wine.

Similar to the 2013 Napa Valley growing season, 2013 started out warmer than usual and dry in the Willamette Valley of Oregon. Bud break, flowering and set were all early with vines developing abundant fruit. The nearly ideal, long, warm summer abruptly became autumn with record rainfall in late September. Mother Nature smiled again ushering in a prolonged Indian Summer of warm temps and dry days allowing additional hang time with berries able to fully develop brilliant flavor.

Our 2013 Cru Pinot Noir heralds back to the Old World heritage of Pinot Noir opening with delicate floral notes underpinned by distinct spicy earthiness. Perfumes of wild strawberry, red cherry and dark plum meld with hints of nutmeg and candied orange peel and underbrush. The palate further reveals layers of vanilla, anise and ripe black raspberry. A seamless, silky texture is the highlight of the balanced acid and tannin profile, which lead to a delicious and lengthy finish. Enjoy our 2013 Cru Pinot Noir now and indulgently for the next 10 years.

Cases Produced: 570

Retail Price: \$54 ~ 750ml

CRU Club Price: \$460.08 ~ case