



2015 CRU PINOT NOIR



Harvest Dates: September 7 – September 22, 2015

Barrel Age: 10 months in 50% New Oak, 100% French Oak

Cooperage: Remond, Francois Frères, Tonnellerie O

Bottling Date: August 17, 2016

Alcohol: 13.5%

Release Date: Spring 2017

Cases Produced: 697

Retail Price: \$54 ~ 750ml

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.

The 2015 Cru Pinot Noir presents a classic example of a Willamette Valley offering. Showing vibrant aromatics of wild strawberry, lavender, and sage, with subtle hints of Herbs de Provence. The velvety, savory spices, truffle, and forest floor balance impeccably with notes of fresh fruit and mineral tones. A clean, balanced finish with hints of lobster shell, chanterelles, and pomegranate rounds out this traditional Burgundian pinot. At our library tasting this wine is perfect for pairing alongside a rocket salad with balsamic glazed rhubarb, Roquefort, grilled chinook salmon and tarragon-raspberry vinaigrette. This Pinot Noir will drink beautifully for 10 plus years.