



2014 CRU PINOT NOIR



Harvest Dates: September 17 – October 2, 2014

Barrel Age: 11 months, 60% new French Oak

Cooperage: Remond, Francois Frères, Tonnellerie O

Bottling Date: August 12, 2015

Alcohol: 14.2%

Release Date: Spring 2016

Cases Produced: 689

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. For our 2014 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.

The stellar 2014 vintage conditions of the Napa Valley were echoed to the north in the Willamette Valley of Oregon providing an exceptional growing season of above average quantity and above average quality grapes. The vintage opened with warmer, drier days and nights that persisted throughout the summer months – perfect conditions for pinot grapes in particular. The early harvest brought in concentrated, yet balanced fruit producing wines that are aromatic, vibrant and immensely appealing.

On the nose, our 2014 Cru Pinot Noir reveals fragrant dried rose petal, cranberry and the slightest hint of orange peel. Gentle swirling reveals secondary aromas of sandalwood and slight truffle and forest floor notes so signature to Willamette fruit. Precise oak regimen adds creamy vanilla and plush, soft texture. But don’t let this fool you; great acidity and tannin structure promise long-term ageability and weave a long, lingering finish.