



2010 CRU PINOT NOIR

Harvest Date

October 21, 2010

Barrel Age

10 months in French Oak, 50% new

Cooperage

Tonnellerie Remond, Tonnellerie 'O'

Bottling Date

August 31, 2011

Alcohol

13.9%

Release Date

Spring 2012

We are delighted to welcome the newest member of our Cru portfolio with the inaugural release of our Cru Pinot Noir. As with our Cru Cabernet Sauvignon and our Cru Sauvignon Blanc, Keith Emerson begins his winemaking in the vineyards. For Cru Pinot Noir, Keith targeted a premier pinot noir location in the country - Oregon's Willamette Valley. Working closely with top flight Willamette Valley growers to bring stellar fruit to Vineyard 29, Keith has crafted a gorgeous wine structured in the Burgundian style which expresses the brilliant character of Willamette Valley pinot noir.

The 2010 vintage in the Willamette Valley began warm and dry. The duration of the growing season was cool with normal to below normal temperatures. Harvest was preceded by four weeks of nearly perfect weather; this allowed the grapes to develop concentrated flavors and remarkable balance. The 2010 season's lower yields, smaller berries and lower brix levels will translate into a vintage of long-lived wines with great acidity, concentration and depth.

Our 2010 Cru Pinot Noir opens with bright strawberry, vanilla spices and earthy dried mushrooms. Flavors of bright red cherry and subtle caramelization frame this lively wine. Displaying great structure and purity of fruit you'll enjoy our 2010 Cru Pinot Noir now and for the next 10 years.

Cases Produced: 97

Retail Price: \$54 ~ 750ml