



2011 CRU PINOT NOIR

Harvest Dates

October 25 and 29, 2011

Barrel Age

10 months in French Oak, 50% new

Cooperage

Tonnellerie 'O', Remond, Francois Frères

Bottling Date

August 24, 2012

Alcohol

13.7%

Release Date

Spring 2013

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 this second vintage of Cru Pinot Noir, Emerson hoped to craft 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 2011 growing season in Willamette Valley will go down in history as one of the latest and coolest on record. As any Oregonian will tell you, rainy days are expected and summer sun is a rare but welcome sight. A streak of warm October days brought the hanging fruit to optimal ripeness and rewarded us with a harvest of extraordinary quality.

The 2011 Cru Pinot Noir is intensely fragrant with aromas of delicate fresh rose petal, tobacco and kirsch. The palate unfolds to reveal bright and lively black Bing cherry and pomegranate layered with rich mocha, truffle and coffee bean. Ripe, silky tannins deliver a finish that is mouth filling and seamless. One can't help but imagine this wine best enjoyed with a wild mushroom risotto, salmon or our favorite, a cheese plate of Cypress Grove Truffle Tremor and dried cranberries. Displaying great structure and purity of fruit you'll enjoy our 2011 Cru Pinot Noir now and for the next 10 years.

Cases Produced: 344

Retail Price: \$54 ~ 750ml

CRU Club Price: \$460.08 ~ case