



# 2012 CRU PINOT NOIR

**Harvest Dates**

October 10 – October 12, 2012

**Barrel Age**

11 months in French Oak, 60% new

**Cooperage**

Tonnellerie 'O', Francois Frères, Remond

**Bottling Date**

August 21, 2013

**Alcohol**

13.9%

**Release Date**

Spring 2014

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 2012 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 2012 growing season was marked by excitement up and down the Willamette Valley. Hand wringing over a typical cooler, rainy Oregon season, was replaced by thumbs up for warmer than average temperatures and a dry summer and fall. This favorable growing season weather enhanced flavor development and made for approachable, balanced wines that will be touted for years to come.

Our 2012 Cru Pinot Noir leaps out of the glass with perfumed aromatics of ripe red fruits and seductive spice. A delicate floral bouquet is lifted by cherry, pomegranate and plum and warmed by hints of cinnamon, vanilla, sandalwood and chocolate covered orange peel. Classic pinot noir characteristics of earth and structure unfold on the palate while notes of slate, schist and truffle float on the silky texture created by firm tannins and balanced acidity. A delightful balance of new world and old world, enjoy our 2012 Cru Pinot Noir now and for the next 10 years.

**Cases Produced:** 397

**Retail Price:** \$54 ~ 750ml

**CRU Club Price:** \$460.08 ~ case