



## 2016 CRU PINOT NOIR



**Harvest Dates:** September 5 – September 22, 2016

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

**Cooperage:** Remond, Francois Frères, Tonnellerie O

**Bottling Date:** August 15, 2017

**Alcohol:** 14.4%

**Release Date:** Spring 2018

**Cases Produced:** 574

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

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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.

A true expression of old world style shines through in our 2016 Cru Pinot Noir. Loose leaf tea, Herbes de Provence, and blueberry cobbler aromatics jump from the glass of this polished Willamette Valley offering. Earthy tones of sandalwood emerge on the palate, balanced perfectly with huckleberry tartness. The Cru Pinot Noir has exceptional balance, finishing with smooth yet firm tannins. This gorgeous Burgundian pinot will drink beautifully for at least the next ten years.

**Pairs perfectly with:**

*Mushroom Duxelle Crustinis*

*Seared Duck Breast with Huckleberries and Potato Galette*

*Truffled Pappardelle*