



2017 CRU PINOT NOIR



Harvest Dates: October 3 – 11, 2017

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

Cooperage: Tonnellerie Remond, Tonnellerie O, Cadus, Saury

Bottling Date: August 10, 2018

Alcohol: 14.1%

Release Date: Spring 2019

Cases Produced: 673

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.

The 2017 vintage in the northern part of the Willamette Valley was completely different from the previous three years, which were much warmer resulting in earlier harvest dates. In 2017, the wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and fruit set was higher than average. Winemaker Keith Emerson requested up to three fruit removal passes in the Vineyard 29 allocated blocks to ensure vine balance, sugar accumulation and appropriate concentration in the remaining clusters. The resulting CRU Pinot Noir is fresh and pure with a fruit and floral component and complexity coming out in the finished wine.

Lush red and black cherry and plum are complimented by notes of dried rose petal, orange pekoe tea, truffle and damp forest floor. Precise oak influence adds sandalwood and toffee notes that are complimented by a hint of earthiness and a silk, creamy texture. A firm tannin and acid balance weaves this complex wine together, providing structure while maintaining elegance and finesse.

Pairs perfectly with: *Mushroom Duxelle Crustinis, Seared Duck Breast, Truffled Pappardelle*