



2018 CRU PINOT NOIR



Harvest Dates: September 28 – October 3, 2018

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

Cooperage: Tonellerie Remond, Tonnellerie O, Cadus, Saury

Bottling Date: August 14, 2019

Alcohol: 13.9%

Release Date: Spring 2020

Cases Produced: 562

Retail Price: \$45 ~ 750ml

THE VINEYARD 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 VINTAGE The 2018 growing season in the northwest Willamette Valley was ideal for high quality Pinot Noir. The summer was hotter than average but timely rains and cooler temperature in the early fall led to lovely fruit quality, uniform ripeness and developed tannin profiles in the grapes. The overall yields were above average in 2018, as were color profile and acidity in the finished Pinot Noir wines. The CRU Pinot Noir was harvested from two vineyards in the Yamhill-Carlton (Shea Vineyard and Domaine Danielle Laurent), as well as one vineyard in the cooler, later ripening McMinnville Hills, Hyland Estate. The Yamhill-Carlton region experienced slightly warmer days than the McMinnville Hills and those particular CRU Pinot Noir blocks were harvested a couple of weeks apart.

THE WINE The 2018 CRU Pinot Noir has a gorgeous bouquet of gingerbread, Chinese five spice, earthy forest floor with cedar and sandalwood-like incense. The wine enters with great energy, juicy red and black fruits with hints of toffee, dried rose petal and orange pekoe tea. Silky yet mouth coating with fine, elegant ripe tannins and a lingering finish. This wine will drink fantastic upon release and will continue to evolve over the next 3-8 years in bottle.