

EMERITUS

THE VINEYARDS OF EMERITUS

Emeritus Vineyards owns and farms 150 acres of Pinot Noir vineyards in two Sonoma County locations: The home ranch—Hallberg Vineyard—in the heart of the Russian River Valley, and William Wesley Vineyard in the coastal mountains of the Sonoma Coast. The sole objective of the Emeritus Team is to produce a *noble* Pinot Noir reflecting the *terroir* of each vineyard. Three factors will determine the quality of wine the Team will produce: soil, climate, and man. Soil gives the wine its character. Climate gives the wine its personality. Man, in addition to elevating the wine from grapes, influences the effects of both soil and climate, and thus, gives the wine its spirit, or style.

WILLIAM WESLEY VINEYARD, SONOMA COAST



The William Wesley Vineyard provides the fruit for the William Wesley cuvée. The vineyard is located on steep rolling hills 65 miles north and 11 miles west of the Hallberg Ranch, near the tiny coastal hamlet of Annapolis. Perfectly parallel vine rows with manicured canopies of bright green leaves snake up steep hillsides and are framed by an amphitheater of majestic redwood forests.

The *terroir* of Emeritus William Wesley wines reflect the beauty and charm of the William Wesley Vineyard. This wine is perhaps the finest testament to the superior soils, the perfect climate, and the exceptional skills of the Emeritus

Team—from planting, to harvest, to fermentation and bottling. This, we believe, is a *noble* wine

Originating on the northern reach of Goldridge soils, William Wesley wines share similar characteristics with Emeritus Russian River Valley, but the steep hillsides deepen and intensify the mountainous character in the William Wesley cuvée, and contribute to a longer aging potential than the Russian River fruit.

Due to its close proximity to the Pacific Ocean (about seven miles), the climate of William Wesley Vineyard is cooler than in the Russian River Valley. However, at an elevation of 1,000 feet, the vineyard sits just above the fog layer allowing the grapes to ripen in full sun from morning until sunset. Cold nights allow the grapes to retain their acids and intense flavors, producing what would be considered a rare, reserve wine for Emeritus.