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EMERITUS

Estate Grown Pinot Noir

**2018 EMERITUS VINEYARDS, RUSSIAN RIVER VALLEY PINOT NOIR
ESTATE GROWN, PRODUCED AND BOTTLED**

Vineyard Notes

Emeritus Vineyards was founded in 1999 by legendary vintner Brice Cutrer Jones when he acquired the Hallberg Ranch after selling his first winery, Sonoma-Cutrer. His goal was to create a grand-cru-caliber Pinot Noir estate. In 2008 Emeritus purchased an old farm about 12km away and planted the Pinot Hill Vineyard. The two vineyards are now some of the most sought-after sources for Pinot Noir in Sonoma County's Russian River Valley. Hallberg Ranch has been farmed without supplemental irrigation—dry farmed—since 2011, and Pinot Hill since 2013. Dry farming is not a common practice in California because there is little summer rainfall. This method allows the grapes to develop beautifully full flavors without becoming overripe.

Vintage Notes

The 2018 vintage offered the finest quality to date for Emeritus. There was plenty of winter rainfall that promoted vigorous growth. The season is notable for the cool weather that persisted into the late summer. The grapes were able to accumulate sugars slowly. We attribute that to our dry farming practice; the vines have very deep roots where the soil is moist from the winter rains instead of relying on water pooled at the surface from irrigation.

Tasting Notes

This wine comes from our two estate vineyards in Sebastopol. Pinot Hill is a cooler, steeper site producing high-acid, complex and delicate wines. Hallberg Ranch brings more textural roundness and alluring red fruit flavors to the wine. This wine is intensely aromatic with enticing high-toned red cherry, raspberry and cranberry notes, all underscored by hints of sweet cinnamon. It is beautifully focused and sophisticated, with a laser-like mouthfeel that arcs over the palate with a fresh, spicy and persistent finish.

Wine Tech:

Appellation	Russian River Valley (Sebastopol)
Vineyard Sources	Hallberg Ranch & Pinot Hill
Varietals	Pinot Noir
Soil Series	Goldridge sandy loam underlain with clay soils
Barrel Program	French oak, 20% new, aged 10 months
Bottled	Unfined
Retail Price	\$35 USD

