



EMERITUS VINEYARDS
HALLBERG RANCH



Brice Cutrer Jones established Emeritus Vineyards in 1999, partnering with his leadership team that founded Sonoma-Cutrer. Their collective experience and expertise is *The Emeritus Team.*



EMERITUS HALLBERG RANCH

Emeritus owns and meticulously farms the 105-acre Hallberg Ranch to our exacting standards, adapted from the French *Grand Cru*. The Hallberg Ranch's sandy-clay loam soils are ideal for dry farming Pinot Noir.



SIGNATURE OF THE VINEYARD

Emeritus dry farms the Hallberg Ranch, forcing the vines to send roots deep into the soil in search of water and nutrients. Dry farming allows the grapes to be harvested fully mature two weeks earlier than irrigated vines with bright minerality and lower alcohol.



NIGHT HARVEST

Emeritus harvests our Pinot Noir at night when the grapes are cool and in their best condition. Experienced vineyard crews move quickly through the vine rows, their clippers a blur as they snip clusters off the vine and into the winery before dawn.



WINEMAKING

"Pinot Noir practices the art of the slow reveal, and when it's done right, it's unforgettable. I love to drink wines that taste like they come from a specific place. Pinot Noir can express this better than any other variety."

—David Lattin
Emeritus Winemaker



FRENCH OAK BARREL PROGRAM

Emeritus partners with a French *merrandier* to select the finest French Oak trees. The barrel staves are air seasoned to support the subtle French Oak expression in our Pinot Noir and complete the exquisite signature of the Hallberg Ranch.



EMERITUS HALLBERG RANCH

We are a family-owned producer of single vineyard, estate grown and bottled Russian River Valley Pinot Noir.