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EMERITUS

Estate Grown Pinot Noir

**2016 EMERITUS VINEYARDS, HALLBERG RANCH RUSSIAN RIVER VALLEY
ESTATE GROWN, PRODUCED AND BOTTLED PINOT NOIR**

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. The site has a significant marine influence and regular diurnal temperature swings of 40°F. There are eleven clones planted on the site, including two field selections from iconic vineyards in the Côte de Nuits. Because the vineyard has been dry farmed since 2011, the roots of the vines can reach depths of 20 feet or more in search of water stored in the clay subsoil. Dry farming allows the grapes to achieve exceptional physiological ripeness at lower sugar levels, while retaining the acidity that is essential to great Pinot Noir. Hand harvesting at night further ensures that the acidity and complex flavors are preserved in the fruit.

Vintage Notes:

The year started with above-average rainfall which helped replenish soil moisture after four years of drought. Our dry farming and attention to pruning and cluster thinning prevented any mildew risk from excess moisture and warm rains. Budbreak was early because of the warm winter, and the spring and summer seasons had moderate temperatures. It was another year of low yields with tiny, dark clusters lending themselves to the intense color and flavors we've come to expect from our dry farmed vineyard.

Tasting Notes:

The 2016 Hallberg Ranch Pinot is pure, elegant, layered and complex. The wine is reminiscent of a warm black cherry tart dusted with cinnamon. There are hints of caramelized sugar and freshly toasted almonds. The wine is driven by dark spices and earth, with a sturdy frame from fine-grained tannins. All of these elements seamlessly combine to create the distinctive wine that is Hallberg Ranch.

Appellation	Russian River Valley (Sebastopol)
Vineyard	Hallberg Ranch
Soil Series	Goldridge sandy loam underlain with sandy clay loam
Clones	115, 777, 828, 4, 5, 37, 459, 667, Cruz, Elite, Hyde
Fermentation	Cold soak for 7 days, indigenous yeast fermentation
Barrel Aging	French oak, 35% new, aged 10 months
Bottled	Unfined and unfiltered
Alcohol	13.8%
Retail Price	\$45

