



EMERITUS VINEYARDS

Estate Grown Pinot Noir

Soil, Climate & People

At Emeritus Vineyards, we embrace the simple, timeless philosophy that great wines are shaped by three fundamental factors: soil, climate, and people. The distinctive soils that our vineyards are planted in allow us to dry farm our grapes, resulting in the remarkably deep root structures that shape the character and complexity of our Pinot Noirs. From there, the cool, foggy climate of our two renowned vineyards give our wines their pure, soaring flavors and elegant and energetic personalities. Last, but perhaps most important, the experience, wisdom and passion of our acclaimed team infuse our wines with their style and spirit, creating Pinot Noirs that are as unique as they are extraordinary.



The Quest

In 1999, after selling his iconic Sonoma–Cutrer Vineyards, legendary vintner Brice Cutrer Jones founded Emeritus with the goal of making the New World's finest Pinot Noir, wines with heritage. To achieve this goal, Brice and renowned Vineyard Manager Kirk Lokka planted two remarkable estate vineyards: Hallberg Ranch in the cool, Green Valley region of the Russian River Valley, and Pinot Hill in the Sebastopol Hills region. Totalling almost 150 acres of Pinot Noir and farmed by a year-round 20-person vineyard team, Emeritus Vineyards has emerged as one of California's most revered winegrowers, recognized for single-vineyard Pinot Noirs of incomparable elegance and charm.

The Team

As a multigenerational, family-run winery, Emeritus is guided by the vision of its founder Brice Cutrer Jones. His daughter, Mari Jones, is now responsible for carrying on that vision. Joining her is an acclaimed farming team led by Vineyard Manager Kirk Lokka, who spent two decades managing Sonoma–Cutrer's vineyards before joining Brice to help found Emeritus Vineyards. Guiding the grapes into wine is renowned Winemaker Dave Lattin, who has made wine at such distinguished wineries as Merus, Kuleto Estate, Acacia, and Troplong-Mondot. There are many more on the Emeritus Team who have been working together since 1999, when the land was just being readied for planting vines.





The Land

A true estate winery, every wine from Emeritus is made from grapes planted and grown by the Emeritus team from their Hallberg Ranch and Pinot Hill vineyards. Hallberg Ranch was planted in 1999, Pinot Hill in 2008. Brice was drawn to these sites to grow Pinot Noir for their soils and climate. They have cool-climates, Goldridge sandy loam soil underlain with clay soils, and a significant marine influence that causes regular diurnal temperature swings of 40° F. These are essential elements for crafting the most sophisticated and complex expressions of Pinot Noir. Both vineyards are planted using "close spacing," with vines trained and pruned according to the Burgundy AOC Guyot model. To create a diverse tapestry of fruit from which to blend, Kirk selected eleven clones to plant, including two field selections from iconic vineyards in the Côte de Nuits, and a selection from Brice's friend, and famed vintner, Aubert de Villaine.

Dry Farming

Continuing their legacy as innovators and pioneers, Brice and Kirk transitioned Hallberg Ranch to dry farming in 2007. Because Hallberg has Goldridge soil with a clay loam underlying, the vines dig deep into the earth to depths over 20 feet in search of water stored in the clay. This approach (not commonly practiced in California) allows the grapes to achieve exceptional physiological ripeness at lower sugar levels while retaining the acidity that is essential to great Pinot Noir. In addition, the grapes are smaller and produce wines with depth and intensity without becoming heavy.

Winemaking

David's role (as he puts it) is "not to screw it up." His work highlights the nuances of each clone and block in the vineyard, allowing each to be fully expressive, gives the final wine so much more depth and complexity. All the fruit is picked at night and destemmed directly into fermentation tanks. David only uses native yeast for fermentation to further highlight the unique place the wines come from. He also carries on the Emeritus tradition of working very closely with our cooperages in Burgundy. Each year he and Mari visit our three family coopers to source trees and give exacting specifications for our barrels. These relationships now stretch multiple generations ensuring our barrels are perfectly suited for our wines. The barrels are all light-to-medium toast and used for three or four years. Our wines age in barrel for 11 months before being racked and bottled, unfinned and unfiltered.

Accolades

"One of the Russian River Valley's most accomplished Pinot Noir producers." *Forbes*

"Dry Farming Leader" *Imbibe.com*

"Across the board Emeritus Pinot Noirs are highly complex and beautifully made, with outstanding varietal character." *Forbes*

"Hallberg produces wines with complexity and mature flavors at lower Brix, achieving ideal physiological ripeness." *Somm Journal*

"The axiom of doing one thing and doing it well clearly applies to Emeritus Vineyards of Sonoma County. That one thing is Pinot Noir and they do it extremely well." *Forbes*

"Must Visit Winery" *Travel & Leisure*

