



EMERITUS VINEYARDS

Estate Grown Pinot Noir

2019 EMERITUS VINEYARDS, HALLBERG RANCH RUSSIAN RIVER VALLEY ESTATE GROWN 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.

Vintage Notes

The 2019 growing season saw slightly less overnight fog than a 'classic' vintage. Even so, the grapes were able to accumulate sugars slowly maximizing flavor development. We attribute the gentle ripening to our dry farming practice. With this method, the vines have very deep roots and are able to penetrate to where the soil is moist from the winter rains. This allows the vines to ripen fruit slowly instead of in short bursts. As a result, even with a slightly larger than normal crop, our 2019 wines are intensely colored and extremely aromatic.

Tasting Notes

With a dynamic combination of acid, tannin, floral, fruit and spice notes, this alluring wine captures the complexity of Hallberg Ranch. The wine draws you in with aromas of red plum, cherry, tomato leaf, sweet beetroot, and pithy pomegranate. On the palate, the flavors are framed by supple, fine-grained tannins and succulent acidity, which add a bright, juicy quality to the lush red fruit flavors. As it evolves, layers of Mandarin orange zest, incense and dried flowers emerge, along with hints of clove and allspice that linger on the long, fascinating finish.



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	13.7%
Retail Price	\$48