

## EMERITUS VINEYARDS

# E CLUB NEWS



Hello friends!

While you are receiving this in the spring, because of printing deadlines, I am writing to you during the first week of January (a little inside baseball for you). I love spring, it's my favorite season, besides all the other ones. I love that everything is still green from winter rain, the vines are budding, and the anticipation of the growing season. But I love January too. In January, it feels like everything is quiet for about 10 days, I can reflect on the past year and march into the new one with intention. And while the reflections that I am going to share are now a couple months old, I believe they will still be relevant.

I love how wine connects us. I never turn down the chance to 'grab a glass of wine' with a friend. We have wine with celebrations both big and small. Wine is a connection to people, places, and times. It takes a lot of people, and passion, to make great wine and I love feeling the connection to those people and places when I enjoy a bottle with friends.

I love how fun wine is. As you may know, I am the President of Fun, and wine is fun! It's fun to learn about, it's fun to experience, it's fun to talk about, it's fun to share. We all need fun in our lives and wine is one of the ways I bring fun to everyday occasions.

I love that Emeritus has created so many meaningful relationships — it's one of the greatest joys of my life. With you, our Club Members, and our team here at the vineyard and winery, some 30 people who share an enthusiasm for geeking out over Pinot, many of whom I've known my whole life. Then there are the countless sommeliers and wine buyers with whom I get to share our wines. To bring it full circle, Emeritus is a connector!

I love our vineyards, they are truly magical, and I am lucky enough to see and walk them nearly every day. Our commitment to sustainable farming comes from our love for the land and for our Emeritus family.

That seems like enough reflection for one newsletter. Thank you for being a part of our family and thank you for choosing Emeritus.

Cheers!

Mari

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## FEATURED SPRING RELEASES

**2022 Hallberg Ranch****Russian River Valley Estate Grown Pinot Noir**

This wine is a precise blend from some of the finest parcels of Hallberg Ranch. The aroma offers the classic Hallberg Ranch raspberry, cranberry, and pomegranate, accented by a touch of forest floor. On the palate, the wine conveys a sense of joy and verve with a velvety texture that feels ever evolving. There are beautifully integrated tannins that fade slowly and harmoniously alongside an array of elegant, luscious fruit. Perhaps our most classic offering, this wine is perfect for any occasion.

**2022 Pinot Hill****Sonoma Coast Estate Grown Pinot Noir**

A deep, intense aroma slowly unfolds from the glass—damp earth, baking spices, wild currants, and incense. Encompassing elements from the fresh, earthy east-facing blocks and the dense, luscious character of the western side, Pinot Hill offers a framework of bright acidity surrounding a weighty core of concentrated elderberry. The expansive tannin profile spreads across the entire palate, feeling equally enticing and satisfying.

**2022 Hallberg Ranch Elite****Russian River Valley Estate Grown Pinot Noir**

The aroma is dense with wet clay, hibiscus petals, tamarind paste, and a hint of cinnamon. These notes carry gracefully onto the palate, where they are met by a dynamic acid profile unique to the Elite selection. The wine's inherent density and juiciness make it multifaceted and modern without being bombastic. Its undeniable energy is framed by beautiful tannins, suggesting it will reveal its true self after 1–2 hours of decanting and age gracefully for many years in bottle.

**2022 Pinot Hill Cruz****Sonoma Coast Estate Grown Pinot Noir**

Hailing from the highest elevation and the coolest section of the east-facing slope, Pinot Hill Cruz smells like balsa wood, crushed stone, pale strawberry, and damp autumn leaves. On the palate, the wine is firm yet delicate, full of quiet finesse brought by moderate acidity. The wine finishes quite dry due to its very low alcohol and finely textured tannins.

