

## EMERITUS VINEYARDS

### Estate Farmed and Bottled

#### Pinot Noir

Soil gives the wine its character, climate gives the wine its personality, and man elevates the wine from grapes. Man is the most important of the three because man can manipulate the effects of both soil and climate. Consequently, man gives the wine its spirit—or style.

The best soils for growing the highest quality Pinot Noir winegrapes are well drained sandy loams of about three to four feet in depth. In Burgundy, which receives summertime rain, Grand Cru vineyards are grown on soils of 30 to 60 cm (1—2 feet), while Premier Cru vineyards are grown in soils of 60 to 90 cm (2—3 feet). Drainage is important because grapevine roots require oxygen obtained from the pore spaces in the soil. Poorly drained soils will fill these pores with water for extended periods of time and not allow for oxygen uptake. Roots with little or no access to oxygen essentially suffocate and begin to die. Shallow soils restrict root development, resulting in smaller vines with smaller crops. In areas of little or no summer rainfall—such as California—irrigation is required on shallow soils, and must be monitored constantly. Deep soils, in excess of five feet, allow great root mass which produces excessive foliage and commensurately large crops—which must then be reduced and balanced to match the climate. Soils of three to four feet that are well drained, retain just enough moisture (without supplemental irrigation) for the entire season, and permit a moderate root mass. Such soils promote the *natural* balance between root, foliage, and crop mass, that—when not *un*balanced by supplemental irrigation—produces the maximum fruit quality.

During the growing season from bud break in early spring to harvest in early fall—for maximum quality, a period of 100 to 120 days—grapes require warmth sufficient to ripen the fruit before late autumn rains and frost, but without excessive heat that stresses and causes the vine to stop functioning. Normal daytime temperatures of around 80°F., with sustained maximums no more than about 90°F., will cause good growth and ripening. On

the other hand, grape acids (which carry the flavors and form the basis of the structure of the wine), transpire out of the grapes at night when temperatures are over 50°F. Consequently, the world's finest Pinot Noir winegrapes are produced in temperate climates of long summers with consistent daytime temperatures in the 80's, yet with cool nights under 50°F.

Emeritus Vineyards are planted on Goldridge sandy-clay loams that are two to four feet deep, located in the coolest part of the Russian River Valley. The proximity of the vineyard to the Pacific Ocean (about 20 miles), promotes ideal daytime growing season temperatures, while the evening intrusion of the Marine Layer (coastal fog), cools the vineyard to the mid-40's at night. Consequently, with a management team of unparalleled experience in California grape growing and winemaking, Emeritus wine reflects the optimal character of the unirrigated Goldridge soils, the personality of the Russian River Valley climate subject to the Marine Layer, and the style—almost unique in California—of elegance, balance, and *charm*.