

WILLIAMS SELYEM



FALL 2011 RELEASE

IMPORTANT DATES

SEPTEMBER 9

Last day orders are accepted.
(Many wines sell out **before** this date, so order quickly!)

WEEK OF OCTOBER 17

Wines begin shipping
(*weather permitting*)

NOVEMBER 4, 5 & 6

Pick-Up Weekend Event at
Williams Selyem Estate Winery

NOVEMBER 8 - 18

Weekday pickups by appointment
at Williams Selyem Estate Winery
*Unclaimed wine will be shipped on
November 28*

NOVEMBER 11, 12 & 13

Pick-Up Weekend Event at
Millbrook Winery in NY

DECEMBER 9

Last day for winery pick-ups
at Millbrook Winery

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A Few Words from Director of Winemaking Bob Cabral

It seems like I often use our newsletter to let all of you know about changes... well, this time it's no different. I guess when it's said that "the only constant is change", that's more true these past few years than anytime I can recall. Change is good. Change can be inspirational or it can be motivational. Going into my 31st harvest, I have learned to embrace change over those many years.



As we approach the one-year anniversary at our new winery facility, I truly hope many of you have had a chance to come by for a tour and tasting. It is great to finally have the ability to host our WS List members in a wonderful tasting salon, to taste a number of winery-only and library wines, and to offer these wines for sale outside of our scheduled releases. Many of our members have discovered the vast places to picnic and the panoramic views of the Russian River Valley that they accompany. I hope you'll schedule a visit next time you're headed this way.

John Dyson and I are pleased to announce the addition of Winemaker Jeff Mangahas to our production team. He joins us from Hartford Court Winery, where he oversaw all aspects of winemaking for them. Jeff received his Master's in Enology from UC Davis, in addition to his B.A. in Molecular Biology from the University of Washington. He began his winemaking career as a cellar hand at Artesa Winery prior to apprenticing under Dan Goldfield at Dutton Goldfield Winery. Jeff is a wonderful addition to our team, and he looks forward to meeting our WS List members. While change is good, it's important to note that this particular change does not mean I'm leaving—just the opposite. I really do have the best job in the world and a great partner in John Dyson! Jeff's addition is to add strength to strength. He's already working closely with me, our growers and our current amazing winemaking team. Welcome Jeff!

I am also very excited about the wines offered in our Fall 2011 release. You may notice a few new, yet familiar faces in the lineup. As you may recall, due to copyright reasons, we are no longer able to put the "Litton" designation on our Estate Vineyard. Effective with the 2009 vintage, the wine formerly known as 'Litton Estate' is now Williams Selyem Estate Vineyard Pinot Noir. It is the same vines that produced the perfect 100-point wine in 2007, but with a couple more years' of maturity. Additionally, after a 12 year hiatus (1997 was the last vintage), I am proud to again offer a Pinot Noir from the Olivet Lane Vineyard! This vineyard on West Olivet Road in Santa Rosa was planted in the 1975 by the

(continued)

WINEMAKER WORDS continued...



Pelligrini family and was always one of my favorites from Burt! We now have an agreement to produce a small amount for years to come. Enjoy the jaunt down memory lane!

I have also divided the 2009 Forchini Zinfandel into two separate bottlings this vintage—the North Flats Vineyard and the South Knoll Vineyard—like I did in 2000. I did this in the past when I felt that the fruit from the two blocks were both significantly better on their own than as a blend. The North Flats is offered in this Fall 2011 Release, and the South Knoll will be offered in Spring 2012. While we normally do not push a wine back to the next vintage, I felt that additional bottle ageing would help our List members see the true expressions of those individual sites—plus, it will just taste better!!!

I'm proud to be part of this ever changing landscape and to offer you these wines from the 2009 vintage, which I regard as some of the finest (collectively), I've made in my career. As I said, change is good—it inspires me to strive for improvement in everything I do and in every wine I craft.

Please enjoy these artisan wines with the spirit in which they were crafted! —Bob Cabral

A NOTE on the 2009 Vintage

2009 produced magnificent wines, to rival those of 2007, expressing the individuality of the sites on which they were grown with intense flavors and perfumed aromas.

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir (Russian River, Sonoma Coast and Central Coast), Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

As in 2007, the wines convey their unique characters in a vivid, precise and evocative manner. The 2009 vintage is one of the finest I have experienced in my 31 vintages at a commercial winery.

—Director of Winemaking Bob Cabral



TASTING NOTES from Director of Winemaking Bob Cabral

2009 Eastside Road Neighbors Pinot Noir

Russian River Valley \$49

Our sophomore effort of this blend yielded a darker wine with a bit more concentration and texture. Aromas of blackberries, Santa Rosa plums, white truffle, anise and roses were my first impressions. The nose opened up later with a nice toasted-almond and barrel spice that led right into flavors of darker berry fruits, sage, espresso, fennel and earth across my palate. In 2009 the tannins were much more silky and rich, but also greatly complemented by the wonderful natural acidity. I will be ageing many of these bottles for at least 5-6 years in my cellar! 14.2% alc.

2009 Flax Vineyard Pinot Noir

Russian River Valley \$56

The aromas of blackberry, blueberry, plum, cola and mushrooms come to life in the glass. Rich, fat and broad tannins harmonize the focus of berry and spice flavors across the palate. Very classic Flax vintage with better acidity which adds a sophistication and sexiness to the wine. Ageing this wine for 6 or 7 years will only bring into focus the black fruits and spicy flavors that will develop nicely across your palate. 14.1% alc.

2009 Vista Verde Vineyard Pinot Noir

San Benito County \$56

Intense aromas of ripe black cherries, violets, sandalwood, mocha, minerals and exotic spice were the first to appear in my glass. Newly planted clones have contributed to the richer tannins, mouthfeel and structure. I enjoyed the overall balance, better concentration and depth of fruit this wine has expanded into. Sweeter dark red fruits, hints of fresh spices and a long lingering finish help to complete this wine. The acidity will help it age for many years. 14.0% alc.

2009 Bucher Vineyard Pinot Noir

Russian River Valley \$58

Newer clonal plantings are now driving the aromas of ripe black cherries, honeysuckle blossom, sassafras and mineral. Those aromas then translate to concentrated flavors of maraschino cherries, strawberry/rhubarb pie, root beer, fresh spices and forest floor. This extremely feminine and complex wine is complemented by sweet, toasty oak tannin and vibrant acidity in the finish. These thin hillside soils have added an enormous amount of depth and complexity to the 2009 vintage wine. I anticipate seeing even greater vintages down the road. 14.0% alc.

2009 Weir Vineyard Pinot Noir

Yorkville Highlands \$56

This unique site seems to be expressing more fruit-driven characteristics as these vines mature. The aromas of Rainier cherries, fennel, cardamom, earth and minerals dominate the bouquet entirely in this vintage. The concentrated flavors of wild berries, cola, minerals and fresh cardamom are complemented by the lingering tannin and long finish. As this vineyard continues to mature it is showing the true idiom of this unique site. 13.9% alc.

2009 Peay Vineyard Pinot Noir

Sonoma Coast \$58

Very similar to the 2003 vintage with aromas of raspberry, black cherries, sage, roasted vanilla beans and cappuccino. The smallish crop on the Sonoma Coast in 2009 concentrated the supple tannins and fills your mouth with flavors of wild berries, citrus zest, dark chocolate, sweet spices and mineral. An extremely expressive and rich wine that will develop well with time. 14.2% alc.

2009 Ferrington Vineyard Pinot Noir

Anderson Valley \$62

Nicely expansive flavors of maraschino cherries, boysenberries, earth and fresh spices best illustrate this vintage. A very fruit driven wine, as always, with expressive grape tannins exhibiting great weight in the mouth and finishing long. My final sip finished with a fresh baked cherry pie aftertaste that is accentuated by the balanced acids in this wine. The extracted tannin will soften with several years of patient cellaring. 13.8% alc.

2009 Coastlands Vineyard Pinot Noir

Sonoma Coast \$72

Dark and concentrated, a masculine wine with aromas of blackberries, currants, nutmeg, dried herbs and earth. Extracted flavors of wild berries, Asian spice, mocha and forest floor develop through the expansive mouthfeel. Extracted grape tannins are softened by sweet toasty oak and carry nicely through with vibrant acids in the finish. 14.3% alc.

2009 Hirsch Vineyard Pinot Noir

Sonoma Coast \$75

Classic Hirsch with aromas of wild blackberries, cassis, cola and truffles bursting out of my glass. The concentrated flavors of wild berries, spice, cardamom and coffee expand throughout the palate. Round brooding tannins coat the palate nicely with a juicy acidity in the finish. The darker fruits and mature tannins from the Pommard block really make this a much more complete wine showing true site specificity. 14.1% alc.



2009 Olivet Lane Vineyard Pinot Noir

Russian River Valley

\$75

Like any long time friend we all tend to show some age. In this case, this "friend" has developed into a much more complex wine than I ever remember! Perfumed maraschino cherries, strawberry jam, dried spices and cola present a matured sexiness now to this wine. Intense cherry/wild raspberry flavors end up surrounded by silky tannins and toasty oak. Many of you barrel tasted the 2010 vintage at our Spring Release Pick Up Party and this wine is almost a mirror image—that I believe will age more gracefully. 14.1% alc.

2009 Rochioli Riverblock Vineyard Pinot Noir

Russian River Valley

\$78

Lots of dark fruit such as blackberries and plums with cola and fennel were my first aromatic impressions. A fatness in the texture brought through concentrated flavors of wild blackberries, mineral, fresh cut herbs and cola across my palate. The satiny tannins complement the classic long finish that always says Riverblock. 14.1% alc.

2009 Allen Vineyard Pinot Noir

Russian River Valley

\$82

My first impression was strawberry shortcake. I know that may sound odd, but my glass had these floral notes of ripe strawberries and raspberries with a cinnamon spiciness and freshly baked white cake. The berry flavors were much more intense across my palate, as the toasty oaky flavors came through in the finish. A great backbone of both tannin and fresh acidity will only extend the life of this wine for years to come. 13.7% alc.

2009 Precious Mountain Vineyard Pinot Noir

Sonoma Coast

\$94

This is always a multifaceted wine with aromas of wild raspberries, cherry, citrus blossom, fresh cardamom, green tea and cappuccino. The flavors of ripe pie cherries, mineral, anise and Asian spices are complemented by soft, juicy tannins and silky acidity. A very consistent site that seems to always deliver outstanding fruit, regardless of Mother Nature. 14.0% alc.

2009 Williams Selyem Estate Vineyard Pinot Noir

Russian River Valley

\$100

Ripe black cherry cobbler, sassafras, bacon, porcini mushrooms and earth aromas fill your glass. The concentrated black cherry flavors coat your palate, as flavors of mushrooms, white flowers, citrus zest, spice and smoky/toasty vanilla bean appear in the background. The silkiness of the tannins holds long and firm through the juicy, mouth watering finish. In my humble opinion, a much better site expressive wine than its 2007 "older sister". I am hiding a case of this in my personal cellar labeled "OPEN IN 2020!!!" 14.1% alc.

CHARDONNAY

2009 Hawk Hill Vineyard Chardonnay

Russian River Valley

\$50

A much more subtle wine than in the past clearly expresses this site in 2009. A very cool year that helped show off the mineral and classic citrus flavors typically associated with very cool growing sites. The aromas of mineral, Meyer lemon and lush toasty oak give way to flavors of Asian pears, honey and nectarines across the palate. Rich and broad across the palate, this wine still finishes with that nice brilliant acidity. 14.6% alc.

2009 Drake Estate Vineyard Chardonnay

Russian River Valley

\$60

The aromas of tropical fruits, Kaffir limes, Pink Lady apples and roasted marshmallows fill the glass. The heavy and affluent flavors of passion fruit and lime marmalade are accentuated by the sweet toasty oak. The evenhanded acidity helps a nice mineral/citrus quality shine through in the finish. A weighty wine with lots of ageing potential. 14.4% alc.

ZINFANDEL

2009 Forchini Vineyard "North Flats" Zinfandel *Russian River Valley* \$50

The very concentrated flavors of wild blackberry, boysenberry, anise and black currants meld together on the palate. The bouquet of mature blackberry preserves and orange zest fills the glass. The ripe, fat tannins coat your mouth and finish with a perception of sweetness due to the mouth watering acidity. I am now using a bit more new oak (10%) that will help it will mature nicely over the years. 14.8% alc.

2009 Papera Vineyard Zinfandel *Russian River Valley* \$50

After a rough year in 2008 due to frost damage, the Coulson Family grew some classic old vine zinfandel fruit in 2009. This wine exhibits exceedingly concentrated flavors of wild raspberry, cassis, chocolate and Asian spice that explode in your mouth. The aromas are comparable, but with a high-toned, fragrant edge to them. Big, rich mouth coating grape tannins give way to an extended jammy finish. 14.7% alc.

DESSERT

2005 Mistral Vineyard Port *Central Coast* \$40/375ml

2005 marks our fifth vintage of Port from our Estate Mistral Vineyard in southern Santa Clara County. Traditional Portuguese varieties—Touriga Nacional, Tinta Cao and Tinta Madeira—are co-fermented, producing a very complex wine. The aromas of boysenberry jam, dark chocolate, thyme, dried basil, fresh white figs, and espresso filled my glass. The tannins are rich and powerful, but provide great balance on the palate. Flavors give you hints of dark berry fruits, dried licorice, spices and a very pungent finish. This Port was fortified from special "port style" spirits, made exclusively for Williams Selyem by the alembic stills of Hubert Germain-Robin of Alambic, Inc. in Ukiah, California. Our Port was aged in neutral François Frères oak barrels and only four barrels were produced. 20.0% alc.



CELLARING

How long to hold 'em?

One of the most frequently asked questions we hear at Williams Selyem is, "When should I drink this wine?" While individual preferences vary as much as the wines themselves, we can offer some general guidelines. Owner John Dyson cites Burt Williams' advice to "keep appellation wines three years and vineyard designates five. It is a test of your moral fibre." Pushing the test further, Winemaker Bob Cabral suggests five to seven years for vineyard designates. We also recommend trusting your palate and forming your own guidelines—depending on whether you prefer a lively young wine or a more complex aged wine. All Williams Selyem wines are ready to drink upon release, so it's almost never 'too early' to drink. But it can be too late; so don't be afraid to open that bottle! We hope you'll share your tasting notes with us, so that other fans can gain from your experience.

ORDERING

- On-line ordering is strongly encouraged! To access your allocation through the Web site, log in with the User ID and Password printed on your order form.
- Orders are filled on a first come, first served basis. Allocations are not guaranteed; they represent the number of bottles available to you until the wine sells out (which is often before the last day to order). Please place your order as soon as possible for best order fulfillment.
- For bottles beyond your allocation, please use the Wish List column. We will contact you via email if we are able to fulfill your request(s). You do not need to include payment for wish list wines; we will charge or invoice your account later if the request is filled.
- While on-line ordering is strongly encouraged, you may fax your completed order form to 707-431-4862. If paying by check, please send via mail to **7227 Westside Rd**, Healdsburg CA 95448
- Order confirmations will be sent via **email**. Please verify your address!
- Faxed or mailed orders submitted without written payment will not be filled; phone and email orders are not accepted.

SHIPPING

- Wines will begin shipping the week of October 17, as weather and temperatures permit.
- Some states do not permit direct wine shipments, or they may limit the amount of wine we can ship to you. Please see the back of your order form for more details and shipping/handling fees.
- We require a shipping address where there is someone over 21 years of age available to sign for the package during regular business hours.

WINE PICK-UP

CALIFORNIA

- If you intend to pick up your wine at Williams Selyem Winery, select the "CA Pickup" option on your order.
- Our Fall 2011 Pick-Up Weekend will be Friday, Saturday, and Sunday, November 4, 5, & 6, from 10:00am to 4:00pm, at 7227 Westside Road, Healdsburg, CA 95448
- Weekday winery pick-ups are available at Williams Selyem from November 8 - 18 (Mon.-Fri. only) between 10:00am & 3:00pm. We will also have pickups only on Saturday, November 12 from 12:00-3:00pm. Please call or email at least one day in advance to schedule a pick-up date. Phone: 707-433-6425. Email: contact@williamsselyem.com.
- Orders not picked up by Friday, November 18 will be shipped at the customer's expense to the address on file on November 28.
- If you would like All Ways Cool (707-545-7450) or 55 Degrees (707-963-5513) to receive the order on your behalf, you must establish an account and coordinate shipment with that company directly.

NEW YORK

- If you intend to pick up your wine at Millbrook Winery, select the "NY Pick-Up" option on your order.
- Fall Pick-Up Weekend at Millbrook Winery will be November 11, 12, & 13.
- Daily winery pick-ups are available November 14 - December 9 between 12:00pm & 5:00pm, no appointment necessary. 26 Wing Road, Millbrook, NY 12545, (845) 677-8383 ext. 17, millbrookwinery@millwine.com, www.millbrookwine.com.