

# WILLIAMS SELYEM



## SPRING 2009 RELEASE

### No Longer “Once in a Lifetime”

*A Few Words from Winemaker Bob Cabral*

Here we are beginning the year 2009 A.D., and we’ve already had several vintages proclaimed “Vintage of the Century” or something similar. There was 2000 in Bordeaux (starting things off strong), 2004 in Tuscany and 2006 in Germany — all proclaimed as exceptional vintages. And, of course in 2005, virtually every region from Burgundy to South Africa to California, was heralded as having an incredible vintage; possibly so good that ‘05 is considered a “once in a lifetime” vintage. Not bad for only a few years into the 21st century (could it be global warming?)!

#### IMPORTANT DATES

##### MARCH 6

Last day orders are accepted  
(Many wines sell out BEFORE  
this date, so act fast!)

##### WEEK OF MARCH 23

Wines are shipped

##### APRIL 24, 25 & 26

Pick-Up Weekend Event at  
Millbrook Winery in NY

##### MAY 2 & 3

Pick-Up Weekend Event at  
Williams Selyem Winery in CA

##### WEEK OF MAY 4

Begin weekday pick-ups by  
appointment at Williams Selyem

##### MAY 15

Last day for winery pick-ups at  
Williams Selyem Winery

##### MAY 31

Last day for winery pick-ups at  
Millbrook Winery

#### CONTACT US

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*The 2007 Harvest in Russian River Valley*

So, is it all just hyperbole and marketing (aren’t these synonymous terms)? I am sure there’s some “spin” involved, but I also believe there is real substance here too. We’ve reached a point where we rarely have a bad vintage anymore, at least here in the Russian River Valley. I think this is primarily because we have greatly expanded our knowledge of winegrowing and cellar techniques significantly over the past 20 years. We now have mostly ‘very good’ to ‘great’ vintages... And then along comes the 2007 vintage.

I’ve been making wine for the past 29 vintages, and I can honestly say that the 2007 vintage is one of the finest, if not the finest vintage, I have ever experienced. From bud break to flowering and through harvest, the growing season was very even, almost methodical with very few extremes. The yields were naturally low. There were no extreme frosts or untimely heat spikes and no significant rain during the growing season. This combination may have created the truly perfect winegrowing conditions.

I have heard the same reports from my friends and colleagues who also make wine. It didn’t matter if they were from the Russian River Valley, Central Coast, or Mendocino County — or if they were making Pinot Noir, Chardonnay or Zinfandel — they all say that 2007 is an unbelievable vintage. I’ve now had the opportunity to barrel taste some of the ‘07s from several producers and there really is something special about these wines. The aromatics, textures and balance seem to be shining through in all of them.

Of course, I’m truly excited about our 2007 wines. Making the blends is one of the most creative challenges that I thoroughly love to do. And collectively, our 2007’s are the best set of wines I have been associated with. After years of diligence in the vineyards, I believe the 2007 Central Coast Pinot Noir is the finest Central Coast I have had the privilege to blend. It is elegant, balanced, with backbone that will allow it to age. As is the 2007 Russian River Valley Pinot Noir, which is now mostly sourced from our Drake Estate Vineyard in Guerneville — a site of remarkable quality and consistency. Those blends aside, the Westside Road Neighbors has always been my favorite blend since we began crafting it in 2002. I started adding a small amount of Litton Estate fruit to the blend in 2005 (we are a neighbor you know!), which has really

(Winemaker Words *continued inside*)

# TASTING NOTES from Winemaker Bob Cabral

## PINOT NOIR

### 2007 Central Coast Pinot Noir \$34

The ripe fruit from this vintage offers an amazing perfumed nose of pie cherries, truffles, spice, cardamom and fresh strawberry preserves. Your palate expands with flavors of concentrated cherries, pomegranates, sassafras, fennel and morel mushrooms. Rich and slightly aggressive tannins help to carry the balanced acidity that follows long into the finish. Probably the best Central Coast I've assembled in 11 vintages. Alc. 14.2%

### 2007 Sonoma County Pinot Noir \$34

The fresh aromas of maraschino cherries, wild berry fruits, cola, toffee and citrus blossom will fill your olfactory senses. The fat, round tannins allow this full-bodied wine to exemplify flavors of cherries, blackberry, cola, fennel and caramel that are common to the 2007 vintage. Largely from Russian River Valley vineyards, this blend displays a natural acidity that helps the clean, long finish to end with lingering hints of cherry preserves. A blend that will definitely benefit from additional cellaring. Alc. 13.8%

### 2007 Sonoma Coast Pinot Noir \$42

Rich and dark in color, this wine exhibits aromas of wild berries, pomegranates, sandalwood, fresh herbs and toasty oak in the nose. The mouth is filled with flavors of raspberries, truffles, dried cranberries, roasted nuts, Asian spices and mocha. The typical Coastal acidity and concentrated tannins accentuate ripe, wild berry flavors and linger into the long, crisp finish. Abundant and somewhat angular tannins will fatten out with 4-5 years of aging. Alc. 14.0%

### 2007 Russian River Valley Pinot Noir \$46

The nose is redolent of ripe cherries, wild berry jam, violets, spice, crème brûlée and honey-cured bacon. Your mouth fills with flavors of Bing cherries, raspberries, root beer, fennel, spice and toasted vanilla beans. The properly matured and concentrated tannins are rich and fleshy across the palate. The always bright acidity and dark fruit finish is long and lingering. This wine is very similar to the 2006 and comes primarily from our Drake Estate vineyard. Alc. 14.1%

### 2007 Westside Road Neighbors Pinot Noir \$67 Russian River Valley

In '05 I began blending in a small amount of fruit from our Litton Estate vineyards, and almost 15% of this blend comes from specially selected Litton blocks. Medium red, but rich in color, the wine presents a bouquet of ripe strawberries, berry cobbler, plums, anise, clove, butterscotch and toasty oak. The palate is layered with flavors of blackberry, cassis, cherry cola, sarsaparilla, toasted bread, minerals and concentrated ripe tannins. This multifarious and seductive wine shows the true vineyard expressions of this unique area — plus it was a lot of fun to blend. Alc. 13.8%

## CHARDONNAY

### 2007 Allen Vineyard Chardonnay \$50 Russian River Valley

The aromas of peach cobbler, Fuji apples, wet stones, lilac and roasted marshmallows fill the glass. The evenhanded acidity and lush textures finish long and silky, with a lemon pot de crème component. The rich, fat mouth feel is complemented by the expression of ripe stone fruits, fresh baked bread and sweet Meyer lemons across the palate. A much lower crop aided in the proper concentration of this wine. Alc. 14.5%

### 2007 Heintz Vineyard Chardonnay \$50 Russian River Valley

Caramel, candied pineapples, Bosc pears, honeysuckle and lemon zest dictate the aromas of this blend. Rich and lush flavors of pineapples, pears, minerals, crème caramel, spice, and roasted pecans linger on the palate. Harmonious acids highlight the exotic fruit characteristics that become rich and creamy in your mouth. The silky concentration finishes with a tropical custard and mineral quality that lingers on and on. Alc. 14.7%

## ZINFANDEL

### 2007 Bacigalupi Vineyard Zinfandel \$48 Russian River Valley

The nose on this wine exhibits concentrated aromas of blackberries and wild raspberry jam with dark chocolate and clove. The same depth of fruit fills your mouth with hints of roasted cocoa, coffee and anise. Full and concentrated in the mouth, the finish is thick, lush and maturely tannic. Alc. 14.5%

### 2007 Feeney Vineyard Zinfandel \$48 Russian River Valley

The heady scents of concentrated blackberries, wild raspberry jam, black pepper, spice, toffee and briery fruit rapidly evolve from your glass. Balanced acidity and round, chewy tannins help poise the extremely ripe fruit. Very concentrated flavors of raspberry, blackberry jam, chocolate and coffee overwhelm your palate and senses. Concentrated and complex, this wine will age very well into the near future. Alc. 14.7%

## DESSERT

### 2007 Late Harvest Gewürztraminer \$40/375ml Vista Verde Vineyard, San Benito County

Cold fermented in 100% brand new French oak barrels. Charming aromas of nectarine, peach, rose water and spice dominate in the nose. Flavors of ripe fruit punch, peach jam and roasted marshmallows are accentuated by the mouth watering acidity. The finish goes on forever and would complement fresh summer fruit desserts or cheeses. Alc. 10.3% RS 15.3%

## WINEMAKER WORDS continued...

helped take this wine to the next level of complexity and ageability. The '07 Neighbors is now 14% from the Litton Estate vineyard.

As I mentioned above, the quality across the board in California in 2007 is remarkable across varietal and region. Is it "The Vintage of the Century" or a "Once in a Lifetime" Vintage? Only time, and your own palate, can really answer that. I can promise you that I believe it should prove to be a vintage for the ages and for the aging (of the wine, that is). Will another vintage come along this century that is as good or better? With 93 vintages left in this century, it's likely we'll have more reasons to raise a glass and toast to our good wine fortunes.

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



## A FEW WORDS from a Few of Our Fans

"Best Pinot on the planet! Have you guys approached the space shuttle crew to see if you can expand your market?"

*R. Arthur Jackson, Spring TX  
WS List Member since 2006*

"No matter what food I serve the Williams Selyem always makes it shine."

*Janis Bosenko, Mill Valley CA  
WS List Member since 1998*

"Williams Selyem's success as a winery has afforded it the luxury of being able to make no compromises when it comes to winemaking, which includes the ability to be a bit more European about working with the wine — the wine takes as long as it takes — to ferment, to age, to sit in the bottle. [On the 2006 Hirsch Vineyard Pinot Noir:] Perfectly balanced, this is a beautiful rendition of Pinot Noir that gives ample time to reflect as much in its long finish."

*Vinography: a wine blog, November 2008*

"My W-S wines are the envy of all the other wines in our cellar, and only our best friends get to enjoy it!"

*Kathleen Harshbarger, Healdsburg CA  
WS List Member since 2006*

"We are both retired and find it ever easier to declare a special occasion to pull out a Williams Selyem wine."

*Robert & Anita Mattison, San Rafael CA  
WS List Members since 2003*

"Have loved your wines since 1992; will love them for life!"

*George & Elise Riggs, Danville CA  
WS List Members since 1992*

## WINE WINNERS!

At each of our Pickup Weekend events here at the winery, we ask our customers to share their comments and stories about their experiences with Williams Selyem. (Many of those comments appear in the 'Fans' section above — thank you!) From those comments we hold a drawing to select the winners of a signed magnum bottle of Williams Selyem wine.

Congratulations to the winners from our Fall 2008 Pickup Weekend:

**Scot Collins**  
Oakland, CA

**Jerry & Joyce Endo**  
Santa Clara, CA

## DESIGN CONTEST

### Win a Signed Magnum Bottle!

Each harvest we commemorate the vintage with a special "Williams Selyem Harvest Crew" T-shirt that is worn with pride by our winemaking staff, our international team of winemaking interns, and all who have a hand in crafting that year's wines. The whimsical design for the T-shirt is different each year — usually, but not necessarily, related to winemaking, the Russian River Valley appellation, and the Williams Selyem spirit. Past designs have alluded to the movie *Sideways*, to Westside Road ("A Westside Story"), and to the numerous tools required for hand-crafting fine wine (beer, in particular).



This year we'd like to invite you to participate in designing the 2009 Harvest T-shirt. Send us your ideas — a few sentences describing the concept, or even a rough (or polished!) sketch. If your design is selected, you'll receive a signed magnum of 2007 Westside Road Neighbors Pinot Noir. And a T-shirt with your design, of course!

The contest is limited to current WS List customers only, and entries must be received by May 31, 2009. Send entries to [contact@williamsselyem.com](mailto:contact@williamsselyem.com), 6575 Westside Rd Healdsburg CA 95448, or FAX (707) 431-4862.

## ORDERING INFO

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- On-line ordering is now available! 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. These requests will be filled, if possible, after the close of the release on March 6. You do not need to include payment for additional requests; 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 6575 Westside Rd, Healdsburg CA 95448.
- Your order confirmation will be sent via email. Please verify your email address!
- Faxed or mailed orders submitted without written payment will not be filled; phone and email orders are not accepted.

## SHIPPING INFO

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- 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.
- Wines will be shipped the week of March 23 (weather and temperatures permitting).

## WINE PICK-UP INFO

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### CALIFORNIA

- If you intend to pick up your wine at Williams Selyem, select the appropriate pick-up option on your order. Please specify whether you intend to pick up your order at our Pick-Up Weekend event, or at the winery on a later date.
- Our Spring 2009 Pick-Up Weekend will be May 2 & 3 from 10:00am to 3:45pm.
- Weekday winery pick-ups are available at Williams Selyem May 5 - 15 (Mon.-Fri. only) between 10:00am & 3:00pm. Please call or email at least one day in advance to schedule a pick-up date. 6575 Westside Road, Healdsburg, CA 95448. Phone: 707-433-6425. Email: [contact@williamsselyem.com](mailto:contact@williamsselyem.com).
- Wine orders not picked up by Friday, May 15 will be shipped at the customer's expense to the mailing or shipping address on file.
- 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 with that company directly.

### NEW YORK

- If you intend to pick up your wine at Millbrook Winery, select "NY Pick-Up" on your order.
- Spring Pick-Up Weekend at Millbrook Winery will be April 24, 25 & 26.
- Daily winery pick-ups are available April 24 - May 31 between 12:00pm & 5:00pm, no appointment necessary. 26 Wing Road, Millbrook, NY 12545, (845) 677-8383 ext. 17, [millbrookwinery@millwine.com](mailto:millbrookwinery@millwine.com), [www.millbrookwine.com](http://www.millbrookwine.com).
- Wine orders not picked up by May 31 will be shipped at the customer's expense.

## MAGNUM INFO

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In response to numerous requests from our customers, we have begun to produce more magnum bottles of Williams Selyem wines. These 1.5L bottles are the equivalent of 2 standard bottles, and they are priced as such. To order a magnum from the current release, enter the quantity you would like in the Wish List field of the Magnum Request line, and then indicate which specific wine(s) you are requesting in the Order Comments & Magnum Requests field. If that magnum is available when we receive the request, we will add it to your order and send confirmation via email.

If you would like to reserve a specific magnum from a *future* release (Fall 2009 and later), please note the wine in the Order Comments & Magnum Requests field and we will include it in your allocation for that release.