

WILLIAMS SELYEM



SPRING 2010 RELEASE

IMPORTANT DATES

LAST DAY TO ORDER

March 5 is the last day orders are accepted. Many wines sell out before this date, so act quickly!

SHIPPING BEGINS

Wines will be shipped the week of **March 22** (*weather permitting*)

PICKUP WEEKEND - CA

April 16, 17 & 18

Pick-Up Weekend Event at Williams Selyem Winery in CA

WEEKDAY PICKUPS - CA

April 20 - 30

Pickups by appointment at Williams Selyem Winery in CA
Unclaimed wine will be shipped on May 3

PICKUP WEEKEND - NY

April 30, May 1 & 2

Pick-Up Weekend Event at Millbrook Winery in NY

CONTACT US

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A Year of Quiet Progress

A Few Words from Winemaker Bob Cabral

Having just returned from Las Vegas and the PBR World Finals (Professional Bull Riders) in November, I began to ask myself where the last 316 days of 2009 have gone? The 2009 Harvest is now complete with all of our wines safely resting in barrel. I am quite pleased with the quality of wines so far and believe that they will contribute to another superior vintage for our wonderful customers. Now looking back on 2009, it has been a relatively quiet year without much “news” to report. However, we have seen some exciting developments in our long-term goals finally coming to fruition, most of which are related to our new facility at the Litton Estate.

When we purchased the property in 2001, our vision was to plant the finest pinot noir vineyard possible and to build a spectacularly functional winery—all without harming the natural beauty and ecology of the landscape. As many of you who have attended our Pickup Weekend events know, we have been under construction on the building for over two years now. While the work is still in progress, we have also *made* progress, and we are excited about several portions that are now complete.

Our crush activities will still take place at the Allen Ranch and our new building will house barrel storage, a bottling line, administrative offices, and a place for our customers to come “hang out” with us. In August we completed the production barrel rooms—four separate rooms built into the hillside—and moved in our first barrels. As the crush began to wind down, Phil and Chuck assembled our bottling line in time for our Winter bottlings. The 2008 Bacigalupi Vineyard Zinfandel was the first to successfully roll off the line. Although bottling may not be the sexiest part of winemaking, it is actually a very critical part. Having control

of the process from start to finish with our own equipment is yet another step to insure the quality and consistency in every bottle we craft.

Outside of the building, our solar hot water panels are installed and are starting to provide us with all of our hot water. We will be adding more solar panels as the project nears completion to supplement a good percentage of our electric power. The



Barrel Rooms at Litton Estate



*Bottling 2008 Westside Road
Neighbors Pinot Noir*

(continued inside)

TASTING NOTES from Winemaker Bob Cabral

PINOT NOIR

2008 Central Coast Pinot Noir \$34

Ripe Central Coast fruit offers a wonderfully perfumed nose of Bing cherries, rose petals and nutmeg. The bright cherry/strawberry nose, with a hint of truffle, spice, ripe plums, cardamom, toffee and cola, is classic to this vineyard site. Mouth watering flavors of cherries, raspberries, root beer, and toasted vanilla beans. Having worked with these vineyard blocks for 12 vintages, I find that the balanced acidity helps to carry the rich and round tannins through into a long finish. Alc. 14.0%

2008 Sonoma County Pinot Noir \$34

The fresh aromas of Rainier cherries, toasted vanilla beans, wild berry fruits with smoky bacon, herbs and rose petal open up immediately in your glass. This medium bodied wine shows true pinot flavors of wild cherries, pomegranates, sassafras, fennel, and white truffles. A blend of vineyards primarily from the Russian River Valley with a few Dijon clones from the Sonoma Coast, this wine finishes clean and long with a sweet note of cherry at the end. Alc. 13.8%

2008 Russian River Valley Pinot Noir \$46

Primarily from our Drake Estate Vineyard (Pommard & Clone 115) planted in 1998, with a bit from vineyards along Westside Road. The nose is redolent of blackberries, plums, toffee, and crème brûlée. The rich and full tannins accentuate blackberry and dark plummy fruit flavors, and complement the creamy, silky finish. The concentrated dark fruits and spicy flavors truly express the classic depth, complexity, and finesse that you would expect from our Russian River Valley pinot noir. Alc. 14.0%

2008 Sonoma Coast Pinot Noir \$46

The wild berries, Asian spice, fresh herbs and mocha aromas in the nose exude classic Sonoma Coast characteristics. Your mouth will explode with flavors of ripe wild berries, cranberries, graham cracker, white pepper, toffee, and toasted marshmallow. Rich tannins and acidity balance out the flavors of ripe berries, citrus peel and fresh herbs. The long, rich finish completes this wonderful experience. Alc. 14.0%

2008 Westside Road Neighbors Pinot Noir \$67 Russian River Valley

Always one of the most difficult blends to bring together, the result is one of my most complex blends of this vintage. Dark and rich in color, this wine offers a bouquet of Bing cherry, wild blackberry cobbler, anise, rose petal, and toasty oak aromas that immediately fill your glass. The palate is layered with flavors of wild blackberry, cherry cola, cassis, black truffle, spice and toasty oak. From the best growers along Westside Road—Allen, Bacigalupi, Bucher, Flax, Rochioli Riverblock and now our Litton Estate. Alc. 14.1%

CHARDONNAY

2008 Unoaked Chardonnay \$35 Russian River Valley

See tasting notes next page.

2008 Allen Vineyard Chardonnay \$50 Russian River Valley

Ripe Gravenstein apples, pears, cinnamon, and honeysuckle direct the aromas of this wine. Flavors of toasted vanilla, spice, ripe Gravenstein apples, nectarines, mineral and roasted almonds linger on the palate. The follow-through in the mouth is rich, creamy and concentrated with a citrus and fresh apple finish. This is a classic Allen wine with loads of concentration, complexity and life. Alc. 14.8%

2008 Heintz Vineyard Chardonnay \$50 Russian River Valley

Captivating aromas of fresh peach cobbler, guava, apples and nice toasty vanilla dominate the nose in your glass. The rich, full flavors of ripe Fuji apples, white peaches, mineral and toasted marshmallows linger on the palate. A rich and creamy mouthfeel of fresh fruits is complemented by a long, refreshing, citrusy finish. A very complex wine from older vines planted in beautiful Goldridge soils. Alc. 14.9%

ZINFANDEL

2008 Bacigalupi Vineyard Zinfandel \$50 Russian River Valley

The nose exhibits concentrated aromas of wild raspberries and strawberry preserves with dark chocolate and Malabar pepper. The unadulterated wild raspberry jam flavor fills your mouth with hints of roasted cocoa, coffee and fresh black figs. Full and concentrated tannins in the mouth finish broad, lush and maturely creamy. Low yields due to a Spring frost only concentrated this wonderful fruit. Alc. 15.2%

2008 Feeney Vineyard Zinfandel \$50 Russian River Valley

This Feeney Vineyard zinfandel shows the classic old vine zin characteristics we have all come to expect. The nose exhibits concentrated blackberry/wild raspberry jam aromas, with hints of spice and toffee. In your mouth the rich and full tannins are only masked by the power of the berry fruits and balanced acidity that keeps those flavors lingering on and on in the finish. Concentrated and complex, this wine will drink very well now and mature nicely well into the future. Alc. 14.8%

WINEMAKER WORDS continued...

rooftop gardens have now been planted to help insulate our new building. Also, a special part of our property, near the entrance, is dedicated to an orchard of Heritage fruit trees, most of which were bred or developed by Luther Burbank. In 2009, we received our first crop of peaches, nectarines, plums, apples, pluots, Asian pears, and figs. Taking my daughter Paige to the orchard and eating a perfectly ripe peach from the tree was a wonderful experience I will always treasure with her. Trevor brought in our first beehive to help pollinate all those fruit trees as well as our vineyard cover crops. I also look forward to sampling a bit of that tasty honey in the future.

Meanwhile, I do have at least one new project that is complete and ready for release. With this offering we introduce our first Unoaked Chardonnay. It is a deliberate departure from our traditionally made Chardonnays, which I love and will continue to produce. Those traditional Chardonnays age as well as our Pinot Noirs, some for ten years or more. But in chatting with the cellar crew, we decided to try a slightly different approach, making a Chardonnay that is both very food friendly and ready to drink now. I sourced most of the grapes from neighboring Chardonnay vineyards along Westside Road (Flax, Bacigalupi, Allen and Lazy W Ranch). The wine was made in a stainless steel tank with no malo-lactic fermentation. We wanted to express those ripe apple, nectarine and peach aromas with a subtle pineapple and citrusy acid finish. The wine was sampled at both of our Fall Pickup Weekend events, here in Healdsburg and at Millbrook Winery in New York, and the response was tremendously encouraging. I hope you'll try a bottle or two and let us know what you think.

We'll keep you posted on the progress of the Litton Winery and any other new developments as they occur throughout the year. Once again I'd like to thank you for your continued loyalty to Williams Selyem, and pledge to carry on crafting the finest wines possible from the best grapes available.

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



New winery building at Litton Estate



INTRODUCING Unoaked Chardonnay

2008 Unoaked Chardonnay, Russian River Valley \$35

A new product for us, this whole-cluster pressed, 100% stainless steel fermented wine shows off the pure essence of Russian River Valley chardonnay. The aromas of ripe Pink Lady apples, Anjou pears, Sun Crest peaches, and fresh honeysuckle dominate the nose of this blend. Bold flavors of ripe apples, nectarines, mineral and fresh pineapple fill your mouth. Refreshing acidity (no malo-lactic) gives this wine the ability to pair with almost any food. Most of this fruit was sourced from older chardonnay vineyards along Westside Road. Alc. 13.8%

A FEW WORDS from a Few of Our Fans

"A 2005 Rochioli Pinot by Williams Selyem turned me from a wine drinker into a wine enthusiast."

*Wade Spenader, San Jose, CA
WS List Member since 2008*

"We were at one of our favorite restaurants in NC—Magnolia Grill in Durham. We had brought a bottle of WS to share. When the waiter picked it up to open it, he said 'Wow! You must be on The List!' Very nice!"

*Eric Scharin, San Mateo, CA
WS List Member since 2005*

"You can never have too much money, too much luck, or too much Williams Selyem Pinot."

*Steve Bryant, Oklahoma City, OK
WS List Member since 2009*

"Your Pinot has deepened many friendships."

*Ramona Doyle, San Francisco, CA
WS List Member since 2007*

"We opened a 2003 Bacigalupi Zin the other night — Fantastico!"

*Ky Medigovich, Novato, CA
WS List Member since 2004*

"The new Unoaked Chardonnay is phenomenal —from a non-Chard drinker. I'll be getting some of this on release. Yummy!"

*Julie MacDonald, Santa Rosa, CA
WS List Member since 2009*

"Have been a member forever—love your wines so much. Celebrated our wedding in 2006 with a few Weir magnums—made the best day even more special!"

*Gina Jausoro, Menlo Park, CA
WS List Member since 2003*

ORDERING

- 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 5. 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

- Wines will be shipped the week of **March 22** (*weather and temperatures permitting*).
- 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, select the appropriate pick-up option on your order.
- Our Spring 2010 Pick-Up Weekend will be Friday, Saturday & Sunday, April 16 - 18 from 10:00am to 4:00pm.
- Weekday winery pick-ups are available at Williams Selyem April 20 - 30 (Mon.-Fri. only) between 10:00am & 3:00pm. We will also have pickups only on Saturday, April 24 from 12:00-3:00pm. 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@williamselyem.com.
- Wine orders not picked up by Friday, April 30 will be shipped at the customer's expense to the mailing or shipping address on file on Monday, May 3.
- 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 30 - May 2.
- Daily winery pick-ups are available May 3 - 31 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.

DESIGN CONTEST

Win a signed large-format bottle!

We were so pleased by all the original and creative entries for our T-Shirt design contest last year that we've decided to do it again. 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. Last year's winning design was a rock concert tour theme, with a listing of all of our vineyard sites.

Once again, we invite you to participate in designing the Harvest T-shirt for 2010. Send us your ideas — a few sentences describing the concept, and/or a sketch. If your design is selected, you'll receive a signed 3.0L bottle of 2008 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, 2010. Send entries to contact@williams-selyem.com, 6575 Westside Rd Healdsburg CA 95448, or FAX (707) 431-4862.