

WILLIAMS SELYEM



2006 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

The aromas of wild blackberries, black truffle, earth and minerals dominate the nose completely in this vintage. Concentrated flavors of blackberry cobbler, cinnamon, and cherry cola are complemented by the silky grape and oak tannins in the finish. This wine shows much more fruit-driven complexity than I have seen in past vintages.

—Winemaker Bob Cabral

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Seven acres are planted on a south-facing slope of a steep old sheep ranch. The altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with two primary clones: Romanee-Conti and Wadenswil 2-A. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

HARVEST 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 69% new, 31% 1-year-old

Barrel Aged: 15 months

pH: 3.47

TA: 0.62g/100mL

Alc: 14.4%

Released Fall 2008

\$56

