

WILLIAMS SELYEM



2012 Bucher Vineyard Pinot Noir

WINEMAKER COMMENTS

Raspberry and strawberry flavors intermingle with subtle hints of vanilla, leather and earth. Aromas of rose petals emerge after some time in the glass. Flavors of smoked meats, nutmeg and coffee round out the elegant tannin profile. The clonal mix of Swan, Pommard, Mt. Eden and Jackson continue to produce wines of a dynamic nature.

THE VINEYARD

The Bucher Vineyard is located about 1 ½ miles north of our winemaking facility on Westside Road. The clones planted include 777, 115, 37, and Pommard 4, with an Arbuckle gravelly loam soil.

HARVEST 2012

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set — berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

TECHNICAL NOTES

Barrel Description: 60% new oak, 40% 1 year

Barrel Aged: 15 months

pH: 3.49

TA: 0.65g/100ml

Alc: 13.9%

Released Fall 2014

\$59

