

WILLIAMS SELYEM



2012 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

High above the town of Occidental on the Coast Range, the Coastlands Vineyard is influenced by ocean fog and cool breezes. The results are compelling, offering diverse aromatics and flavors. Deep in color, notes of black cherry, tree bark and sandalwood rise from the glass while nutmeg and other wood spices contribute to the complexity of this wine. The refined tannins make for a round, plush wine with a lift of acidity to maintain the focus — a truly unique site which produces a very small amount of fruit.

THE VINEYARD

Coastlands Vineyard is located at an altitude of 1,150 feet. At this altitude, coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures. The 15-acre vineyard was first planted in 1989, and consists of more than a dozen different clones, including Martini 13 & 15, Pommard and several Dijon Clones.

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: 65% new oak, 35% 1 year

Barrel Aged: 15 months

pH: 3.55

TA: 0.62g/100mL

Alc: 13.9%

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\$75

