

# WILLIAMS SELYEM



## 2012 Weir Vineyard Pinot Noir

### WINEMAKER COMMENTS

A splendid display of dark fruits, including Bing cherry, crushed blackberry and mountain strawberry explode from the glass. The fruit profile is balanced with notes of lavender, vanilla bean, cinnamon and crushed rocks. The texture has a wonderful grip, which gives way to cherry pie and citrus flavors that linger on the palate. The finish is persistent with elements of spice, mineral and bittersweet chocolate. The 2012 Weir is a blockbuster Pinot Noir which is approachable in its youth but can also be enjoyed in years to come.

### THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen 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 clones Romanee-Conti, Wadenswil 2A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

### 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: 62% new oak, 38% 1 year

Barrel Aged: 14 months

pH: 3.54

TA: 0.62g/100mL

Alc: 13.8%

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