

WILLIAMS SELYEM



2015 Bucher Vineyard Pinot Noir

WINEMAKER NOTES

The nose soars with notes of raspberry jam and strawberry confiture, and is interlaced with Chinese five spice. The leather note typical of Bucher takes a step back in the amazingly complex array of aromas. With air, notes of bitter cherry emerge. In the mouth, the texture is supple and round with flavors of cherry, saffron, and cinnamon stick. The acid profile is sneaky and seamlessly works with the tannins to give a finish of bergamot tea. In short, a sensational offering from the Bucher Vineyard.

THE VINEYARD

The Bucher Vineyard is located about 1½ 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 2015

The 2015 vintage continues the hit parade of great quality vintages of the last four years. The season started under extreme drought conditions despite a wet early winter. January was very dry and warm and brought bud break earlier than expected. The rains returned in early February and dramatically slowed down the growth of the plants. May temperatures were some of the coldest on record and negatively impacted flowering and therefore fruit set. By the end of July, the heat returned and, coupled with limited fog intrusion, the ripening process sped along quickly. Despite an auspicious start and a dramatic finish to the season, the 2015 wines may surpass some of the great recent vintages as they are bold and yet maintain their trueness to site. With superb color, structure and acidity, the wines have staying power, but with the wonderful texture and richness that are expressed today, who can resist them now?

TECHNICAL NOTES

Barrel Description: 68% new, 32% 1 yr.

Barrel Aged: 16 months

pH: 3.45

TA: 0.63g/100mL

Alc: 13.3%

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\$62

