

WILLIAMS SELYEM



2016 Rochioli Riverblock Vineyard Pinot Noir

WINEMAKER NOTES

The Rochioli Riverblock Vineyard is situated on the bank of the Russian River where the soil is deep and loamy with river gravel scattered throughout. These are ideal growing conditions for Pinot Noir. The depth of the soil allows for the plants to ripen slowly and develop incredible flavor. Always intriguing on the nose, the dark red and black fruit aromas mix with dried herbs and hints of fennel. Soil-rich tones add a bass note to the incredibly complex nose. Deeply pitched fruit flavors in the mouth are layered with extremely refined tannin. The seamless acidity allows the tannin to shine and offers an unctuous texture without heaviness.

THE VINEYARD

The Rochioli Riverblock Vineyard is located six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

HARVEST 2016

The 2016 vintage was an excellent growing season and it started out as the previous four vintages with a warm and dry winter. The main difference in this growing season was cooler temperatures in late February, and increasing rain totals in March that helped slow down vegetative growth. The net result was a slightly longer vegetative cycle, a slower grape maturation cycle, and therefore a later harvest compared to 2015. These events allowed for perfect maturation of the grape tannins and flavor development. Harvest started with pleasant weather on August 10 in the Middle Reach Neighborhood vineyards (Westside Road). Weather in late August cooled and by early September temperatures warmed up and dry conditions prevailed. The result was our core harvest was completed under ideal conditions by end of September. Overall, the wines from the 2016 vintage exhibit wonderfully polished tannins due to long and slow grape maturation on the vine.

TECHNICAL NOTES

Barrel Description: 65% new, 35% 1 yr.
Barrel Aged: 16 months
pH: 3.58
TA: 0.57g/100mL
Alc: 14.2%
Released Fall 2018
\$85

