

WILLIAMS SELYEM



2016 Ferrington Vineyard Pinot Noir

WINEMAKER NOTES

Ripe red fruit and Amarena cherry are highlighted in this classic Anderson Valley Pinot Noir. Dried flowers mix with mocha, nutmeg, and allspice offer depth. Sourced from 6 blocks within the Ferrington Ranch, this dynamic mix of clones harmonizes to create a wine with focus that typifies this unique terroir. Red fruits dominate the palate and are counterbalanced with refreshing acidity and hints of bergamot. The Ferrington Pinot Noir finishes with a subtle earthy loaminess and a hint of Earl Grey tea.

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Six clones of Pinot Noir, including Pommard (UCD4), 115, 777, 667, 943 and Romanee-Conti selection, comprise about 27 acres of this vineyard.

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: 64% new, 36% 1 yr.

Barrel Aged: 16 months

pH: 3.36

TA: 0.62g/100mL

Alc: 13.7%

Released Fall 2018

\$65

