

WILLIAMS SELYEM



2016 Foss Vineyard Pinot Noir

WINEMAKER NOTES

The 2016 Foss Vineyard Pinot Noir is a knockout! Brimming with dark berries, the nose offers a wonderful spectrum of fruit-driven and earthy tones. Notes of cedar and a *sous bois* character mix with allspice and further add complexity and intrigue. Voluminous on the palate, this wine offers a beautiful balance of acid-to-fruit flavors. Typical of the site, the highly polished tannin give this wine a round mouthfeel. Flavors of oolong tea take over in the middle palate and an effusive cherry pit punch punctuates the finish.

THE VINEYARD

The Foss Vineyard sits above Eastside Road in the Middle Reach region of the Russian River Valley. With a fine, clay loam soil type and a temperate microclimate, this site is extremely well drained and therefore an excellent site for Pinot Noir. Planted to Pommard, Swan, and Mt. Eden, together they offer a rich and complex palette to draw from in blending this incredibly rich and complex wine.

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: 61% new, 39% 1 yr.

Barrel Aged: 16 months

pH: 3.47

TA: 0.58g/100mL

Alc: 14.1%

Released Fall 2018

\$62

