

WILLIAMS SELYEM



2016 Lewis MacGregor Estate Vineyard Pinot Noir

WINEMAKER NOTES

Vibrant fruit and purple flowers soar from the glass of Lewis MacGregor Estate Vineyard Pinot Noir! Black raspberry notes mix with mulberry, a counterpoint to aromas of nutmeg and damp earth. Tangerine adds a liveliness to the nose and completes the aromatic fireworks. The density of the wine is compelling, with strong elements of Asian tea and dried citrus peel. Notes of red fruits lurk in the background. The sheer density of this wine is attractive today but will require several more years to achieve its full potential.

THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

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: 59% new, 41% 1 yr.

Barrel Aged: 16 months

pH: 3.43

TA: 0.60g/100mL

Alc: 14.2%

Released Fall 2018

\$85

