

WILLIAMS SELYEM



2016 Precious Mountain Vineyard Pinot Noir

WINEMAKER NOTES

The Precious Mountain Vineyard Pinot Noir is typically one of our most complex wines and the 2016 is no exception! With various degrees of sun exposure on the dry-farmed vines, the result is a multitude of aroma and flavor profiles. Notes of dark cherry, bergamot, flint, and dried herbs combine to offer a rather brooding aromatic profile. In the mouth, the tannins are robust and it is immediately clear that these grapes were grown on the challenging Sonoma Coast mountain tops. Berry flavors and Earl Grey tea complete the palate with flinty, smoky minerals on the finish.

THE VINEYARD

Precious Mountain, located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an elevation of 1,750 feet. At this elevation coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed which produces intense flavors.

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: 57% new, 43% 1 yr.

Barrel Aged: 16 months

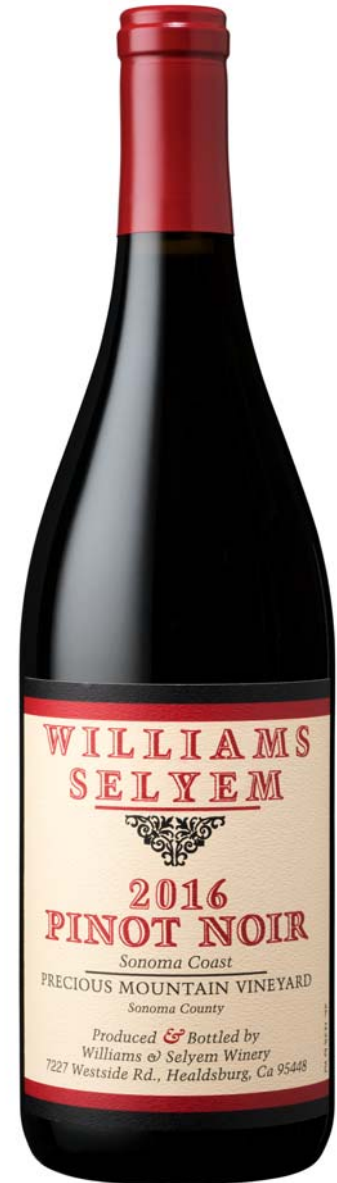
pH: 3.54

TA: 0.58g/100mL

Alc: 14.3%

Release Fall 2018

\$95



7227 Westside Road, Healdsburg, CA 95448 www.williamsselyem.com
Phone: (707)433-6425 Fax: (707-)31-4862 Email: contact@williamsselyem.com