

WILLIAMS SELYEM



2016 Weir Vineyard Pinot Noir

WINEMAKER NOTES

The Weir Vineyard Pinot Noir reveals aromas of red currant and strawberry with hints of crushed rock. Citrus peel and lavender add a wonderful perfume that epitomizes elegance. Dried herbs belie the fruit and floral elements which adds yet another layer. Wonderfully textured on the palate, the Weir offers red fruit flavors that transition to citrus and then to crushed quartz. This wine clings to the palate and finishes with elements of oolong tea.

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, and Rochioli clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

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: 62% new, 38% 1 yr.

Barrel Aged: 16 months

pH: 3.57

TA: 0.58g/100mL

Alc: 13.5%

Released Fall 2018

\$62

