

WILLIAMS SELYEM



2010 Olivet Lane Vineyard Pinot Noir

WINEMAKER COMMENTS

Heady and concentrated aromas of maraschino cherry, blackberry, crème brûlée, star anise and potpourri display the pedigree of this wine. Concentrated berry flavors are complemented by hints of fennel and earth. The concentrated palate has a wonderful entry of raspberry and blackberry fruit that gives way to a mid-palate of rich tannins and a long mocha, cola finish. Hints of black cherry, wild herbs, fennel seed, smoked meat, blood orange and dried flowers typify this wine. Broad tannins are highlighted by the fresh acid backbone of this wine, and the complex array of aromas opens beautifully with air. While this wine is drinking extremely well already, it can only benefit from some time in a cool cellar. This wine will age gracefully. ◎ ◎ ◎ ◎ —Director of Winemaking Bob Cabral

THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family, with Chardonnay and Pinot Noir vines exclusively.

HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

TECHNICAL NOTES

Barrel Description: 67% new oak, 33% 1-year-old

Barrel Aged: 16 months

pH: 3.45

TA: 0.67g/100mL

Alc: 14.2%

Released Fall 2012

\$75

