

WILLIAMS SELYEM



2010 Burt Williams' Morning Dew Ranch Pinot Noir

WINEMAKER COMMENTS

Our first effort with fruit from Burt Williams' ranch in the deep end of the Anderson Valley. This unique vineyard site, situated amongst redwoods, has produced a wine with intriguing aromas of raspberry, cherry, cardamom, delicate rosewater notes, bright Bing cherry, cranberry and earthy aromas – especially as it opens up. The palate has a true mineral note, with cranberry and cherry fruit interspersed with cardamom spice, vanilla bean and truffle. The silky mouthfeel emphasizes strawberry and rhubarb pie flavors, Black cherry skin, wild thyme, blueberry and dried flowers and is grounded with a nice level of acidity. A broad and silky wine that has exceptional presence; truly a wonderful addition to the lineup of unique Williams Selyem wines.

✂ ✂ ✂ ✂ ✂ —Director of Winemaking Bob Cabral

THE VINEYARD

This 40-acre property in the “deep end” of the Anderson Valley has 13 acres planted to Pinot Noir. In 2000, the land was cleared and planted to cuttings from the Rochioli vineyard, DRC suitcase selections from adjacent vineyards, clone 23, and Dijon clones 115, 777 and 828. The vineyard has Franciscan soils, clay underlain with sandstone.

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:

59% new oak, 41% 1-year-old

Barrel Aged: 17 months

pH: 3.63

TA: 0.66g/100mL

Alc: 13.5%

Released Fall 2012

