

WILLIAMS SELYEM



2010 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

Almost always the darkest Pinot Noir of the lineup, this vintage is no exception with aromas of black stone fruit, pepper, cola and wild mushrooms. Extracted flavors of berries, spice and dried herb are balanced by soft, supple tannins. Concentrated flavors of plum, raspberry, baked cherry cobbler, licorice, Asian spices, white pepper and floral notes fill your glass. This is a concentrated and lively wine with a long raspberry finish. The roundness and suppleness of this wine clings to the palate with flavors of pomegranate, wild berries, white pepper, and Morel mushrooms, but it remains lively with a refreshing citrus zesty quality.

—*Director of Winemaking Bob Cabral*

THE VINEYARD

Coastlands Vineyard is located at an altitude of 1,150 feet, on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this altitude, coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures. The 15-acre vineyard was first planted in 1989, and consists of more than a dozen different clones, including Martini 13 & 15, Pommard and several Dijon Clones.

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: 55% new oak, 45% 1-year-old

Barrel Aged: 16 months

pH: 3.55

TA: 0.68g/100mL

Alc: 13.6%

Released Fall 2012

\$75

