

# WILLIAMS SELYEM



## 2010 Bucher Vineyard Pinot Noir

### WINEMAKER COMMENTS

Cherry cola & sassafras dominate the nose, with an underlying layer of earthiness. The ongoing addition of new clones continues to drive this wine to the next level. Perfumed aromas of raspberry, black cherry and exotic spices emanate from the glass, intermingled with earthy, forest floor notes. Earthy notes on the entry of the palate subside to give way to raspberry, maraschino cherry and Asian spices. Fresh acidity provides a backbone of supple tannins, dark chocolate and lingering cherry fruit. The palate finishes with creamy strawberry and raspberry flavors and gives way to smoked meats, clove and sweet vanilla.☺ — *Director of Winemaking Bob Cabral*

### THE VINEYARD

The Bucher Vineyard is located about 1 ½ miles north of our winemaking facility on Westside Road. The clones planted include 777, 115, 37, and Pommard 4, with an Arbuckle gravelly loam soil.

### 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: 63% new oak, 37% 1-year-old

Barrel Aged: 16 months

pH: 3.47

TA: 0.67g/100ml

Alc: 13.7%

Released Fall 2012

\$58

