

# WILLIAMS SELYEM



## 2004 Coastlands Vineyard Pinot Noir

### WINEMAKER COMMENTS

A bouquet of black cherries, cassis, cinnamon, Morel mushrooms and earth fills your nose at first. Concentrated flavors of wild berries, Asian spice, espresso and forest floor develop throughout the broad mouth feel. Extracted rich grape tannins are felt across your palate but carry through nicely with racy acidity in the finish.

—Winemaker 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 2004

A hot spell in March followed by a warm spring influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. The Pinot Noir harvest season was characterized by warm days coupled with low relative humidity, which helped to concentrate the flavors and aromatics.

### TECHNICAL NOTES

Barrel Description: 57% new, 43% 1-year old

Barrel Aged: 16 months

pH: 3.43

TA: 0.67g/100mL

Alc: 14.0%

Released Fall 2006

\$69

