

WILLIAMS SELYEM



2004 Peay Vineyard Pinot Noir

WINEMAKER COMMENTS

Intense aromas of wild raspberry, black cherry, cardamom, roasted cacao beans and espresso fill your glass. The small crop on the Sonoma Coast in 2004 concentrated the rich tannins and yielded mouth-filling flavors of wild berries, cranberry, Valrhona chocolate, sweet spices and mineral. An expressive, yet youthful wine that will develop with time.

—Winemaker Bob Cabral

THE VINEYARD

Grapes for Williams Selyem wines are grown in three different areas of the Peay Vineyard. The areas are named after the Pinot Noir clone planted: New 777, New Calera and New Pommard. The Peay Vineyard is a no-till vineyard.

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: 73% new, 27% 1-year old

Barrel Aged: 16 months

pH: 3.48

TA: 0.64g/100mL

Alc: 14.1%

Released Fall 2006

\$49

