

# WILLIAMS SELYEM



## 2005 Coastlands Vineyard Pinot Noir

### WINEMAKER COMMENTS

Aromas of wild blackberries, cassis, cola and truffles come bursting out. The concentrated flavors of wild berries, spice, cardamom and mocha expand throughout the palate. Lush soft tannins are carried through nicely with a bit of acidity in the finish that complements the concentrated berry fruits found in this wine.

— 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 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

### TECHNICAL NOTES

Barrel Description: 60% new, 40% 1 year old

Barrel Aged: 14 months

pH: 3.37

TA: 0.61g/100ml

Alc: 14.2%

Released Fall 2007

\$69

