

WILLIAMS SELYEM



2006 Bucher Vineyard Pinot Noir

WINEMAKER COMMENTS

Aromas of ripe Rainier cherries, strawberry, root beer and spice dominate the nose in this wine. Concentrated flavors of cherries, wild strawberry, sassafras and mocha are complemented by the rich extracted grape and oak tannin in the finish. The maturity of these vineyard blocks has begun to show through in the depth and complexity of this wine.

—Winemaker Bob Cabral

THE VINEYARD

The Bucher Vineyard is located about 1 ½ miles north of Williams Selyem winery on Westside Road. It is planted primarily to Dijon clones 667 and 777, with an Arbuckle gravelly loam soil.

HARVEST 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 69% new, 31% 1-year old

Barrel Aged: 15 months

pH: 3.47

TA: 0.61g/100mL

Alc: 14.1%

Released Fall 2008

\$54

