

# WILLIAMS SELYEM



## 2006 Central Coast Pinot Noir

### WINEMAKER COMMENTS

Ripe fruit aromas offer a perfumed nose of Maraschino cherries, wild berry, white truffle, cardamom, anise and green tea. I find that the ripe and rich tannins carry long through the finish. Balanced acidity and breadth of grape tannin help complete the forward fruitiness. A wonderful growing season in the Central Coast.

—Winemaker Bob Cabral

### THE VINEYARDS

100% Estate Vista Verde Vineyard, located a couple miles south-east of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into nine blocks that include clones such as Pommard, Calera, Canada, 115, 777, 828 and 943.

### 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: 35% new, 35% 1 year old, 29% 2 year old

Barrel Aged: 10 months

pH: 3.49

TA: 0.62g/100ml

Alc: 13.9%

Released Spring 2008

\$31

