

WILLIAMS SELYEM



2006 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

Classic Coastlands aromas of wild raspberries, kirsch, cardamom and truffles come bursting out. The concentrated flavors of wild berries, Asian spices, fresh cardamom and mocha expand throughout the palate. Round, brooding tannins are carried through nicely with a bit of acidity in the finish. One of our best to date.

—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 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: 71% new, 29% 1-year-old

Barrel Aged: 15 months

pH: 3.47

TA: 0.61g/100mL

Alc: 14.2%

Released Fall 2008

\$69

