

WILLIAMS SELYEM



2006 Ferrington Vineyard Pinot Noir

WINEMAKER COMMENTS

Mocha, licorice and ripe wild berries lead the aromas of this concentrated wine. Racy raspberry and blackberry flavors and broad rich tannins fill your mouth, with a note of Portobello mushrooms in the finish. This wine exhibits great weight in the mouth and finishes long with a kirsch aftertaste that rightly completes this wine. A very cellar worthy wine.

—Winemaker Bob Cabral

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Five clones including Pommard (UCD4), 115, 777, and 667 of Pinot Noir comprise about 27 acres of this vineyard.

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: 16 months

pH: 3.49

TA: 0.58g/100mL

Alc: 14.3%

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\$62

