

WILLIAMS SELYEM



2006 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

Intense aromas of wild blackberry, dark chocolate, Asian spices, dried herbs and espresso fill your nose. The fleshy and rich tannins fill your mouth and finish with flavors of wild berry, dark chocolate, sage, black truffles and toasty oak. The rich finish on this wine adds length to its concentration of berry fruits. Will age nicely for years to come!

—Winemaker Bob Cabral

THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. David Hirsch farms 72 acres of his 1,100 acre ridgetop ranch, planted mostly in Pinot noir. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. In close proximity to the San Andreas Fault line, the vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones. Hirsch Blocks 4B, 5E and 6F that make up the Williams Selyem Hirsch Pinot Noir are planted in Mt. Eden, Pommard and Swan clones, respectively.

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: 3.51

TA: 0.58g/100mL

Alc: 14.3%

Released Fall 2008

\$72

