

WILLIAMS SELYEM



2006 Precious Mountain Vineyard Pinot Noir

WINEMAKER COMMENTS

What can I say? This site produced a very complex wine with aromas of wild raspberries, strawberry jam, dried roses, Asian spices, white truffle and smoky toasted vanilla beans. The flavors of ripe berry jam, wild mushrooms and exotic spices are complemented by the richly textured tannins and graceful acidity. This was a classic case of true vine balance in 2006 that has only begun to express how special this vineyard is.

— Winemaker Bob Cabral

THE VINEYARD

Precious Mountain located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an altitude of 1,750 feet. At this altitude coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed to produce intense flavors.

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: 67% new, 33% 1-year-old

Barrel Aged: 16 months

pH: 3.53

TA: 0.57g/100mL

Alc: 13.9%

Released Fall 2008

\$90

