

WILLIAMS SELYEM



2008 Bucher Vineyard Pinot Noir

WINEMAKER COMMENTS

The aromas of Maraschino cherries, roses, saffras and mocha show an elegance and gracefulness in this vintage. Concerted flavors of cherry jam, wild strawberry, cola and coffee are complemented by the rich extracted grape and oak tannin in the finish. The newer clonal plantings from this ranch have added an immense amount of depth and density to this wine.

—*Winemaker Bob Cabral*

THE VINEYARD

The Bucher Vineyard is located about 1 ½ miles north of our winemaking facility on Westside Road. It is planted primarily to Dijon clones 667 and 777, with an Arbuckle gravelly loam soil.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening, beginning a fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 70% new oak, 30% 1-year-old

Barrel Aged: 17 months

pH: 3.50

TA: 0.59g/100ml

Alc: 13.7%

Released Fall 2010

\$54

