

WILLIAMS SELYEM



2008 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

Aromas of wild huckleberries, dried herbs, saffras and mineral fill your nose at first. Concentrated flavors of wild berries, Asian spice, espresso, wild flowers and forest floor expand throughout the expansive mouth feel. The blend of oak and rich grape tannins are felt across your palate but carry nicely through with crisp acidity in the finish.

—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 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: 18 months

pH: 3.31

TA: 0.64g/100mL

Alc: 13.9%

Released Fall 2010

\$72

