

WILLIAMS SELYEM



2008 Flax Vineyard Pinot Noir

WINEMAKER COMMENTS

The aromas of olallieberry, blueberry, plum, fennel and mushrooms come to life in the glass. Prosperous, plump and expansive tannins complement the focus of spicy flavors across your palate. The focus of matured dark fruits and zesty flavors develop nicely across your palate. This wine will need a bit more cellaring time to show its full potential.

—Winemaker Bob Cabral

THE VINEYARD

The Flax Vineyard is located just south of our winemaking facility, in the Russian River Valley. Three blocks totaling 9 acres make up this unique vineyard. Planted in 1996, the UCD4 (Pommard) clonal selection on 3309P rootstock seems to have found a home in the fractured sandstone soils of this region.

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: 3.56

TA: 0.53g/100mL

Alc: 14.1%

Released Fall 2010

\$56

