

WILLIAMS SELYEM



2009 Central Coast Pinot Noir

WINEMAKER COMMENTS

A magnificent, fragrant nose of pie cherries, raspberry jam, violets and spice fills your glass. The bright aromas of cherry/raspberry, wild mushroom, all spice, fresh herbs, caramel and mineral are very characteristic to this vineyard. Mouth watering flavors of cherries, raspberry, sassafras, violets and roasted vanilla. Some new blocks with outstanding clonal selections have given this blend a bright new outlook. Supple acidity helps to carry the rich and round tannins that pursue long into the finish.

—Winemaker Bob Cabral

THE VINEYARDS

100% Estate Vista Verde Vineyard, located a couple miles south-east of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into nine blocks that include clones such as Pommard, Calera, Canada, 115, 777, 828 and 943.

HARVEST 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir (Russian River, Sonoma Coast and Central Coast), Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

TECHNICAL NOTES

Barrel Description: 33% new, 33% 1 year old, 33% 2 year old

Barrel Aged: 10 months

pH: 3.62

TA: 0.64g/100ml

Alc: 14.1%

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