

# WILLIAMS SELYEM



## 2009 Coastlands Vineyard Pinot Noir

### WINEMAKER COMMENTS

Dark and concentrated, a masculine wine with aromas of wild blackberries, currants, nutmeg, dried herbs and earth. Extracted flavors of wild berries, Asian spice, mocha and forest floor develop throughout the expansive mouth feel. Extracted grape tannins are softened with sweet toasty oak and carry nicely through with vibrant acids 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 2009

2008 provided very concentrated, flavorful and high quality wines that are 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: 69% new oak, 31% 1-year-old

Barrel Aged: 15 months

pH: 3.48

TA: 0.70g/100mL

Alc: 14.3%

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\$72

