

WILLIAMS SELYEM



2009 Eastside Road Neighbors Pinot Noir

WINEMAKER COMMENTS

Our sophomore effort of this blend yielded a darker wine with a bit more concentration and texture. Aromas of blackberries, Santa Rosa plums, white truffle, anise and roses were my first impressions. The nose opened up later with a nice toasted-almond and barrel spice that led right into flavors of darker berry fruits, sage, espresso, fennel and earth across my palate. In 2009 the tannins were much more silky and rich, but also greatly complemented by the wonderful natural acidity. I will be ageing many of these bottles for at least 5-6 years in my cellar!

—Winemaker Bob Cabral

THE VINEYARDS

The pinot noir for this blend was sourced from four unique sites along Eastside Road: Calegari Vineyards, Black Rose Vineyard, Lone Oak Vineyard, and Foss Vineyard.

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: 64% new, 36% 1-year old

Barrel Aged: 16 months

pH: 3.47

TA: 0.64g/100mL

Alc: 14.2%

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\$49

