

WILLIAMS SELYEM



2009 Ferrington Vineyard Pinot Noir

WINEMAKER COMMENTS

Nicely expansive flavors of maraschino cherries, boysenberries, earth and fresh spices best illustrate this vintage. A very fruit driven wine, as always, with expressive grape tannins exhibiting great weight in the mouth and finishing long. My final sip finished with a fresh baked cherry pie aftertaste that is accentuated by the balanced acids in this wine. The extracted tannin will soften with several years of patient cellaring.

—Winemaker Bob Cabral

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Five clones including Pommard (UCD4), 115, 777, and 667 of Pinot Noir comprise about 27 acres of this 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: 63% new oak, 37% 1-year-old

Barrel Aged: 16 months

pH: 3.41

TA: 0.63g/100mL

Alc: 13.8%

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\$62

