

WILLIAMS SELYEM



2009 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

Classic Hirsch with aromas of wild blackberries, cassis, cola and truffles bursting out of my glass. The concentrated flavors of wild berries, spice, cardamom and coffee expand throughout the palate. Round brooding tannins coat the palate nicely with a juicy acidity in the finish. The darker fruits and mature tannins from the Pommard block really make this a much more complete wine showing true site specificity.

— Winemaker Bob Cabral

THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. The vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones. Hirsch Blocks 4B, 5E and 6F that make up the Williams Selyem Hirsch Pinot Noir are planted in Mt. Eden, Pommard and Swan clones, respectively.

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, 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: 71% new oak, 29% 1-year-old

Barrel Aged: 16 months

pH: 3.4

TA: 0.70g/100mL

Alc: 14.1

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\$75

