

2009 Peay Vineyard Pinot Noir

WINEMAKER COMMENTS

Very similar to the 2003 vintage with aromas of raspberry, black cherries, sage, roasted vanilla beans and cappuccino. The smallish crop on the Sonoma Coast in 2009 concentrated the supple tannins and fills your mouth with flavors of wild berries, citrus zest, dark chocolate, sweet spices and mineral. An extremely expressive and rich wine that will develop well with time.

—Winemaker Bob Cabral

THE VINEYARD

Grapes for Williams Selyem wines are grown in three different areas of the Peay Vineyard. The areas are named after the Pinot Noir clone planted: New 777, New Calera and New Pommard. The Peay Vineyard is a no-till 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: 67% new oak, 33% 1-year-old

Barrel Aged: 15 months

pH: 3.52

TA: 0.63g/100mL

Alc: 14.2%

Released Fall 2011

\$58

