

WILLIAMS SELYEM



2009 Rochioli Riverblock Vineyard Pinot Noir

WINEMAKER COMMENTS

Lots of dark fruit such as blackberries and plums with cola and fennel were my first aromatic impressions. A fatness in the texture brought through concentrated flavors of wild blackberries, mineral, fresh cut herbs and cola across my palate. The satiny tannins complement the classic long finish that always says Riverblock.

—Winemaker Bob Cabral

THE VINEYARD

Rochioli Riverblock vineyard is located six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

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: 65% new oak, 35% 1-year-old

Barrel Aged: 16 months

pH: 3.53

TA: 0.61g/100mL

Alc: 14.1%

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\$78

